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KC

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9

TALES OF
AGRICULTURE

石川雅之

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講談社

イブニングKC

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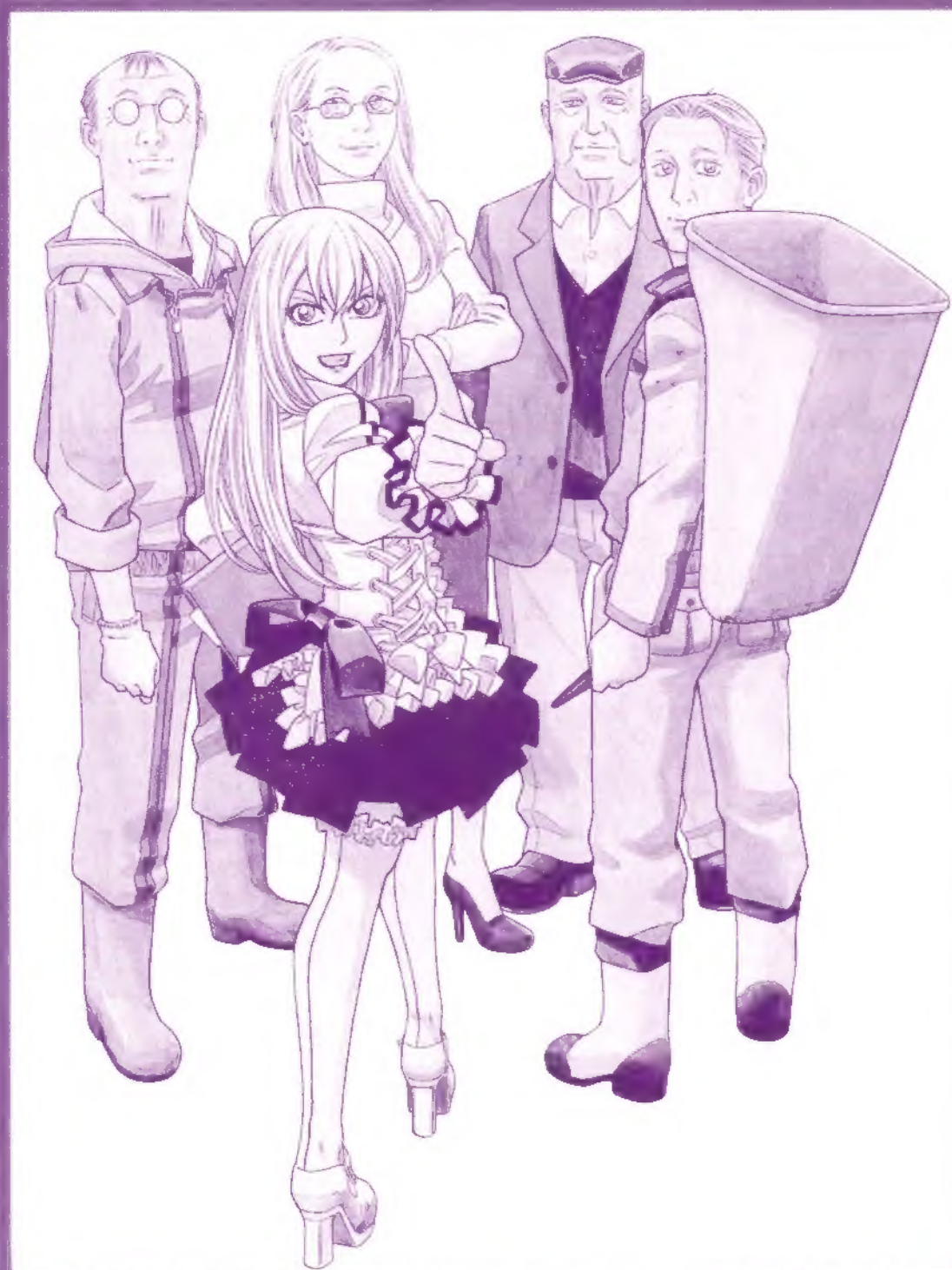
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TALES OF
AGRICULTURE

石川雅之

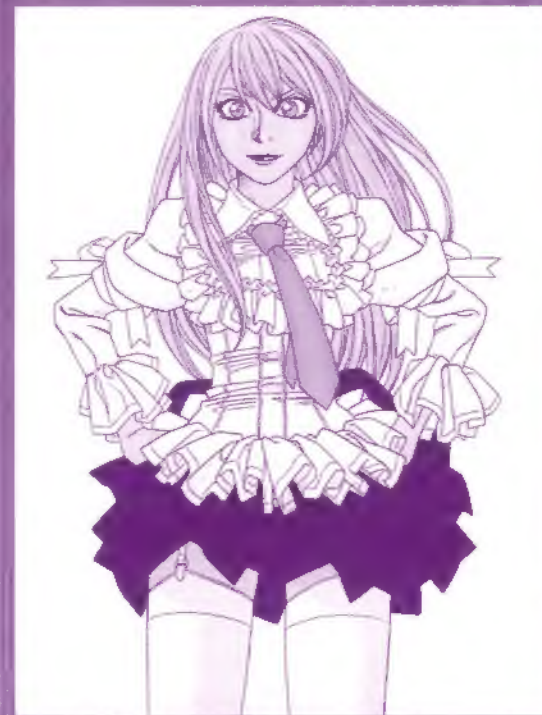
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TALES OF AGRICULTURE

9

MASAYUKI ISHIKAWA



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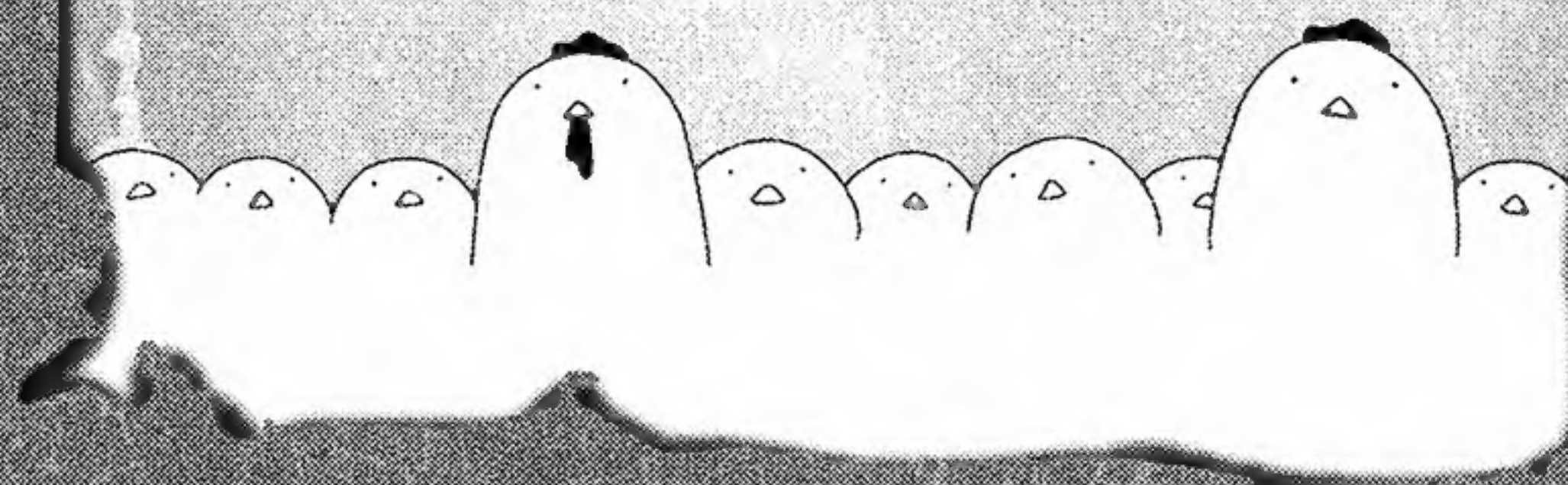
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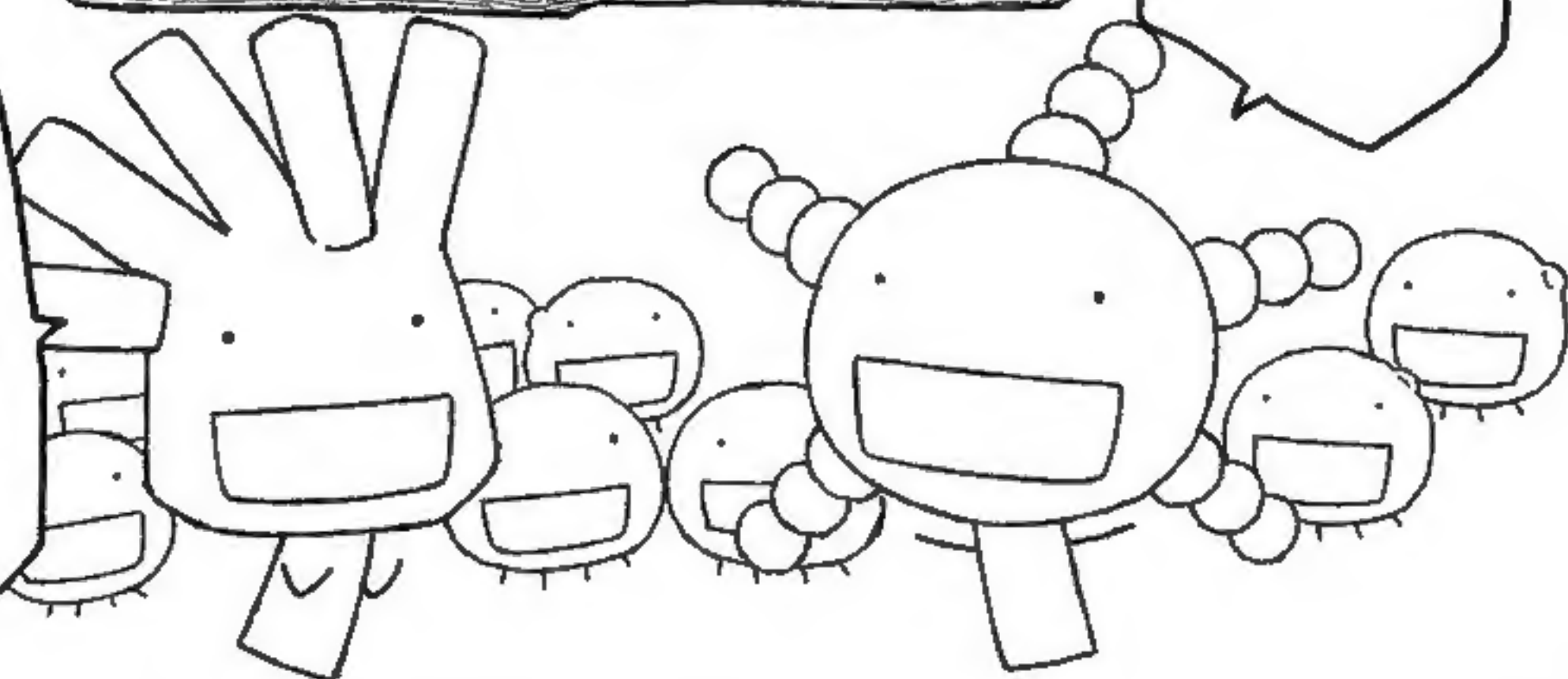
This manga is completely fiction. Just in case.

One of those chapters that passes itself off as

MOYASHIMON

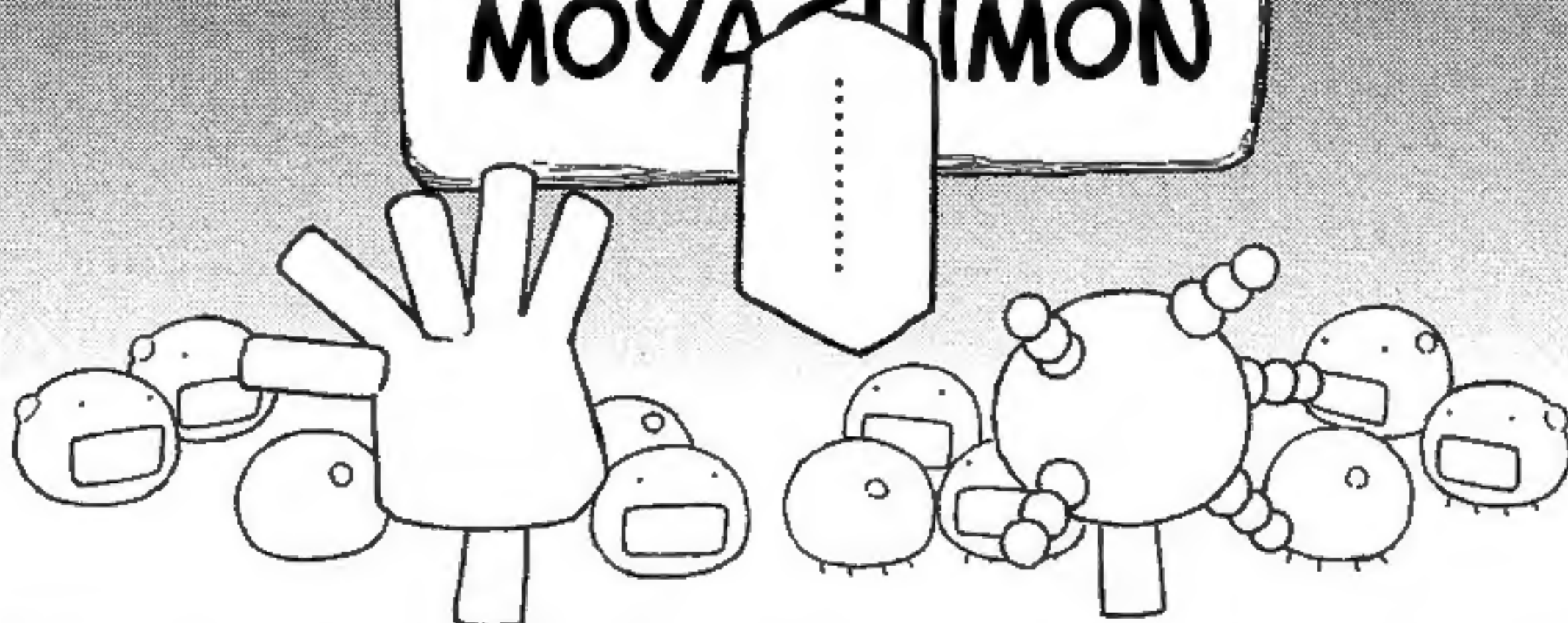
THIS IS
MOYASHIMON!

NOW THAT
VOLUME 8
ENCOMPASSING
THE BEER ARC
HAS GONE ON SALE,
IT'S TIME FOR A
NEW ARC AS WE
FINALLY APPROACH
CHAPTER 100...



One of those chapters that passes itself off as

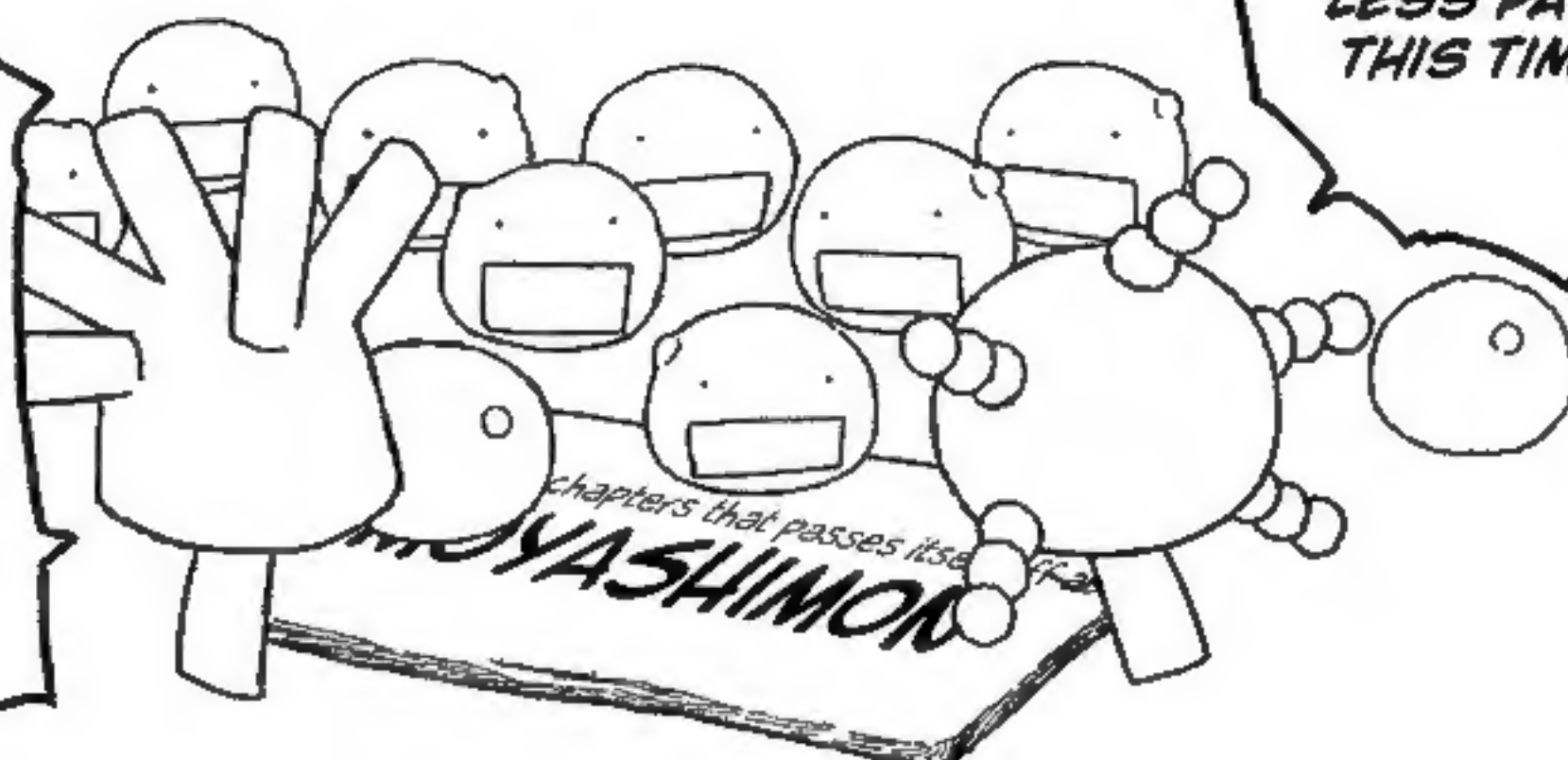
MOYASHIMON



Gaaaaah!

HEY!
DOESN'T
THIS MEAN
THERE'S
GONNA BE
LESS PAGES
THIS TIME!?

YOU'VE GOTTA
BE KIDDING ME!
THEY SAID IT
WAS GONNA BE
SERIALIZED AT A
PACE OF THREE
ISSUES IN A
ROW FOLLOWED
BY A ONE
ISSUE BREAK!

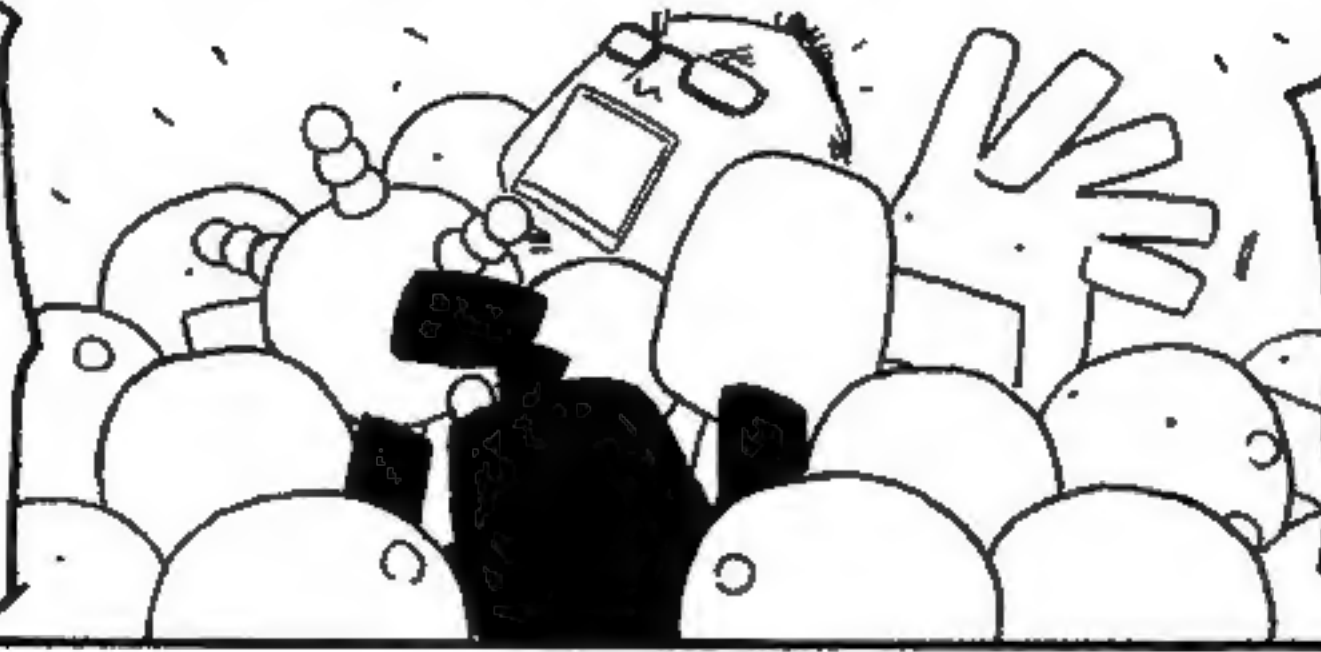


This story is an ad.

Gaaaaaaaah!

**YOU MORON!
COULDN'T IT
GET AXED AT
THIS RATE!?**

**GET REAL!
WHAT'S
WITH
YOU!?**



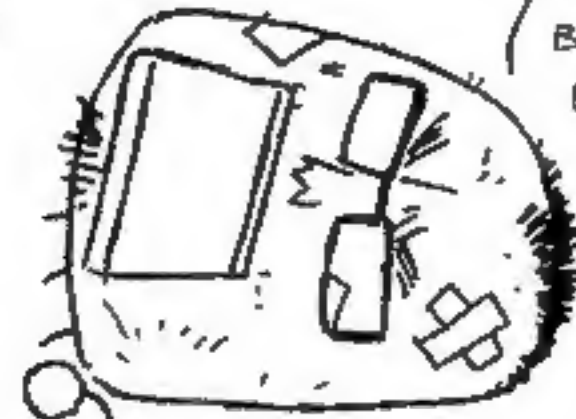
Past
stockpiles
Researching
France
(the three
microbe
chapters
in a row in
volume 4).
Researching
Germany
and other
places
(Junketsu no
Maria's first
chapter).

**BESIDES,
IN THE FIRST
PLACE, RESEARCH
IS NEEDED IN THE
PREPARATION OF
NEW ARCS!**

since
I was



I haven't
been this
beat up



**HE'S ACTUALLY
TAKEN LONG
BREAKS EVEN UP
TO NOW, BUT NO
ONE REALIZED IT
BECAUSE OF THE
CHAPTERS HE HAD
STOCKPILED!**

Uwaaaaaaa!



**SHUT UP!
JUST GIVE
US SAWAKI
ALREADY!**

**BUT
EVEN
OTHER
EDITORS
ARE ACTING
LIKE WE'RE
JUST
MESSING
AROUND!**

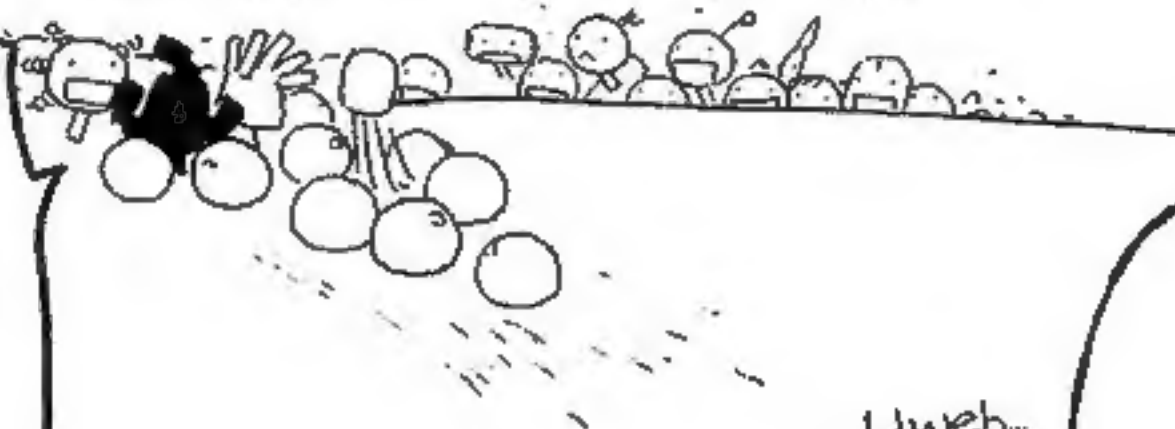
**WE'VE BEEN
WORKING
REALLY HARD
FOR SAWAKI!!**



Go look for them.

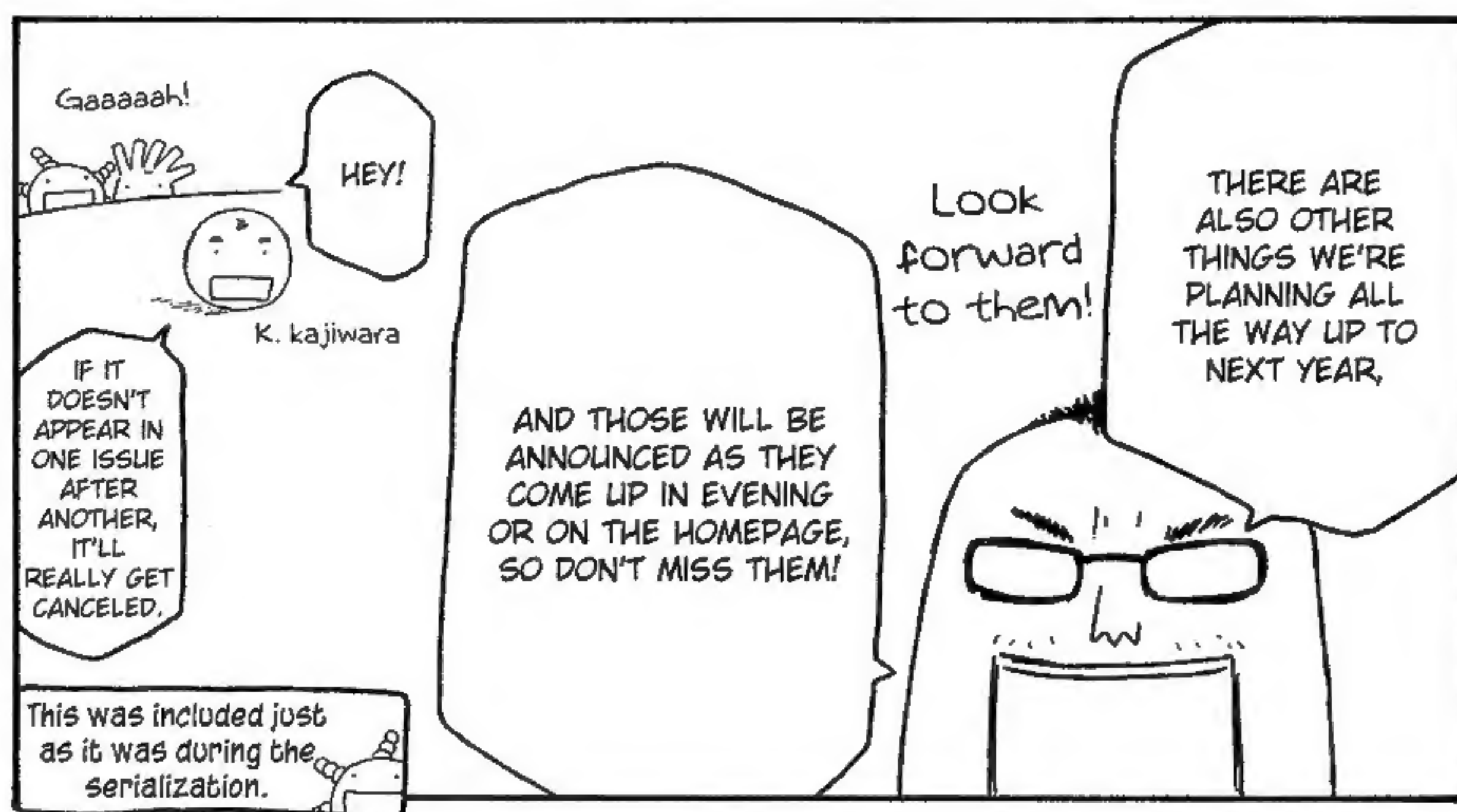
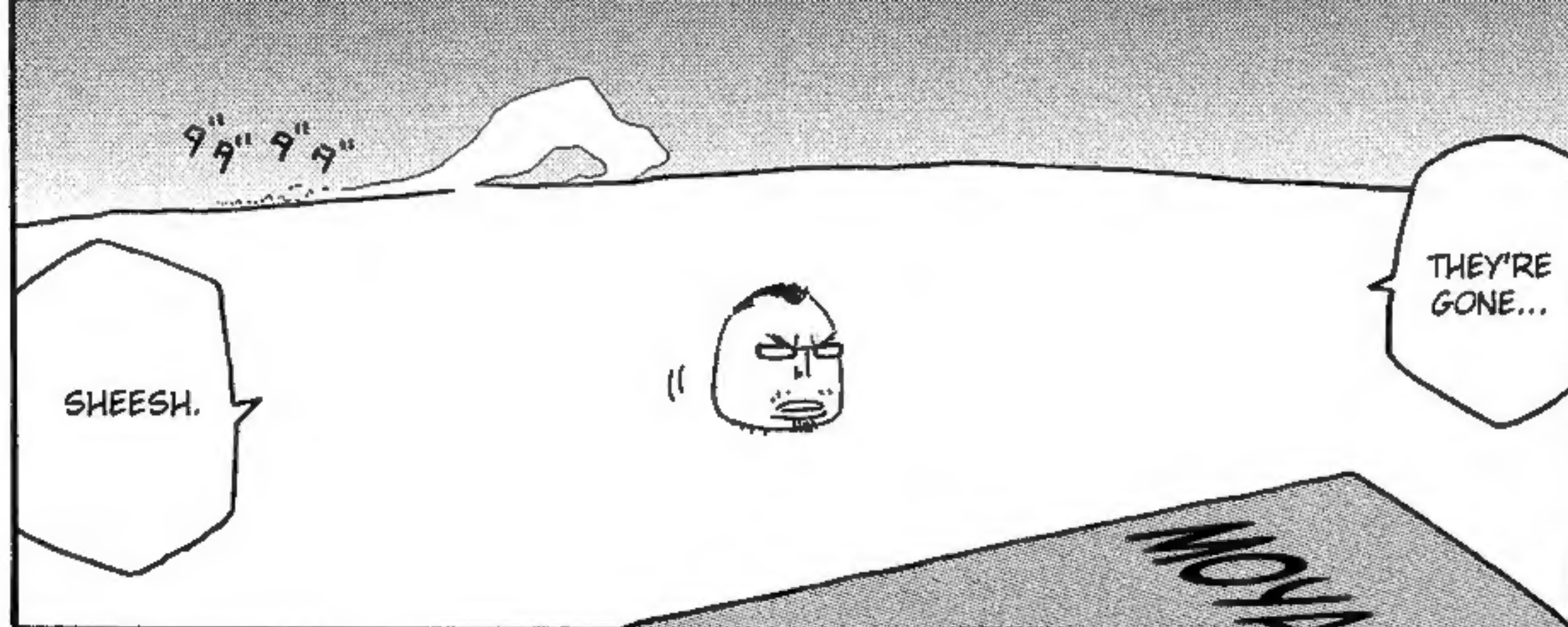
**HEY, YOU GUYS.
HE SAID THAT
MOYASHIMON IS
GONNA BE TAKING
A BREAK FOR
A WHILE, SO
LET'S GO READ
KEISHISEI SHIINA
KEISUKE.**

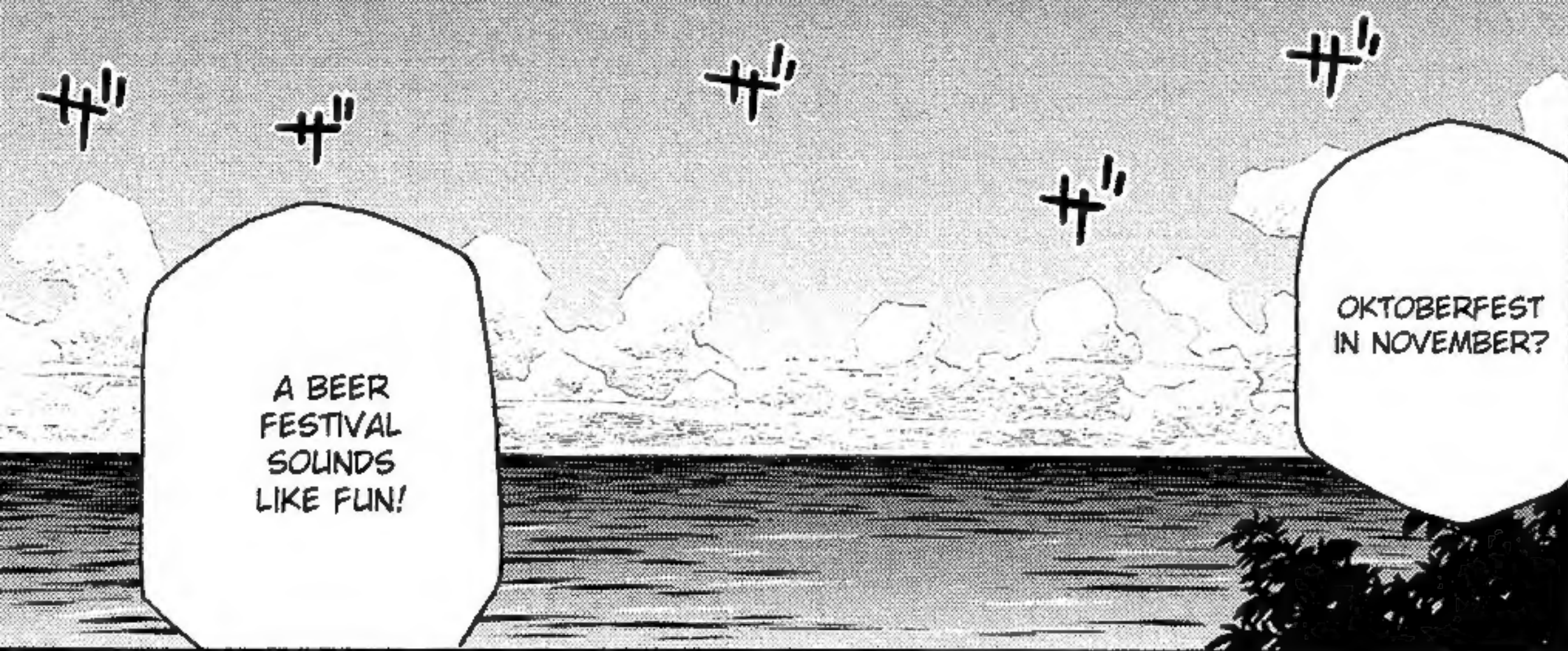
7" 9" 9" 9" 9" 9"



Uweh...

**DAMN IT...
WHAT A
WASTE
GETTING OUR
HOPES UP.**





A BEER
FESTIVAL
SOUNDS
LIKE FUN!

OKTOBERFEST
IN NOVEMBER?



Yuu

Kaneshiro

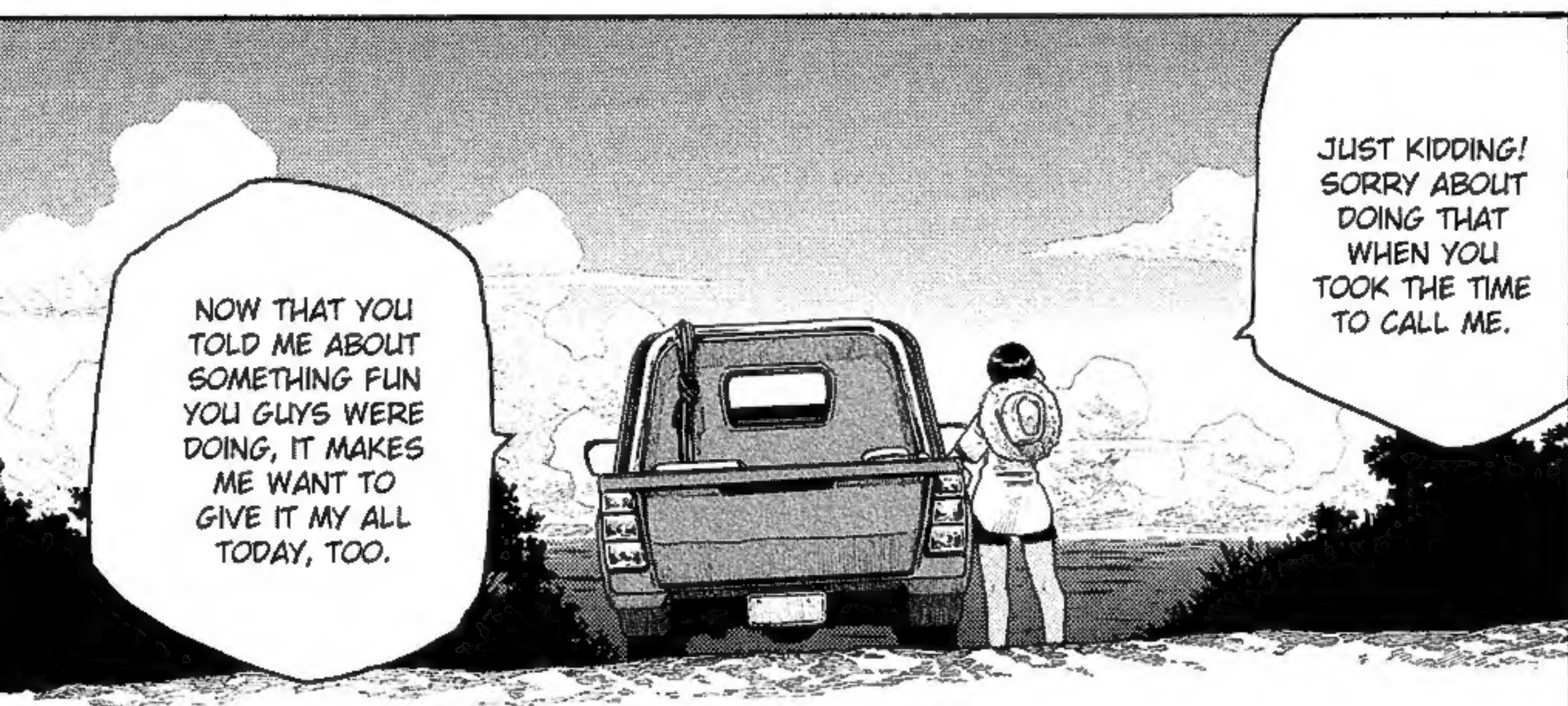
She
works at an
Okinawan
test farm
affiliated
with a
certain
agricultural
university.
A. awamori
is next
to her.

SO WHEN
I THINK OF
NOVEMBER,
IT MAKES
ME THINK OF
AWAMORI
INSTEAD OF
BEER.

Hot days are
common even
in November.



BUT
NOVEMBER 1
IS AWAMORI
DAY,



NOW THAT YOU
TOLD ME ABOUT
SOMETHING FUN
YOU GUYS WERE
DOING, IT MAKES
ME WANT TO
GIVE IT MY ALL
TODAY, TOO.

JUST KIDDING!
SORRY ABOUT
DOING THAT
WHEN YOU
TOOK THE TIME
TO CALL ME.

Ha ha

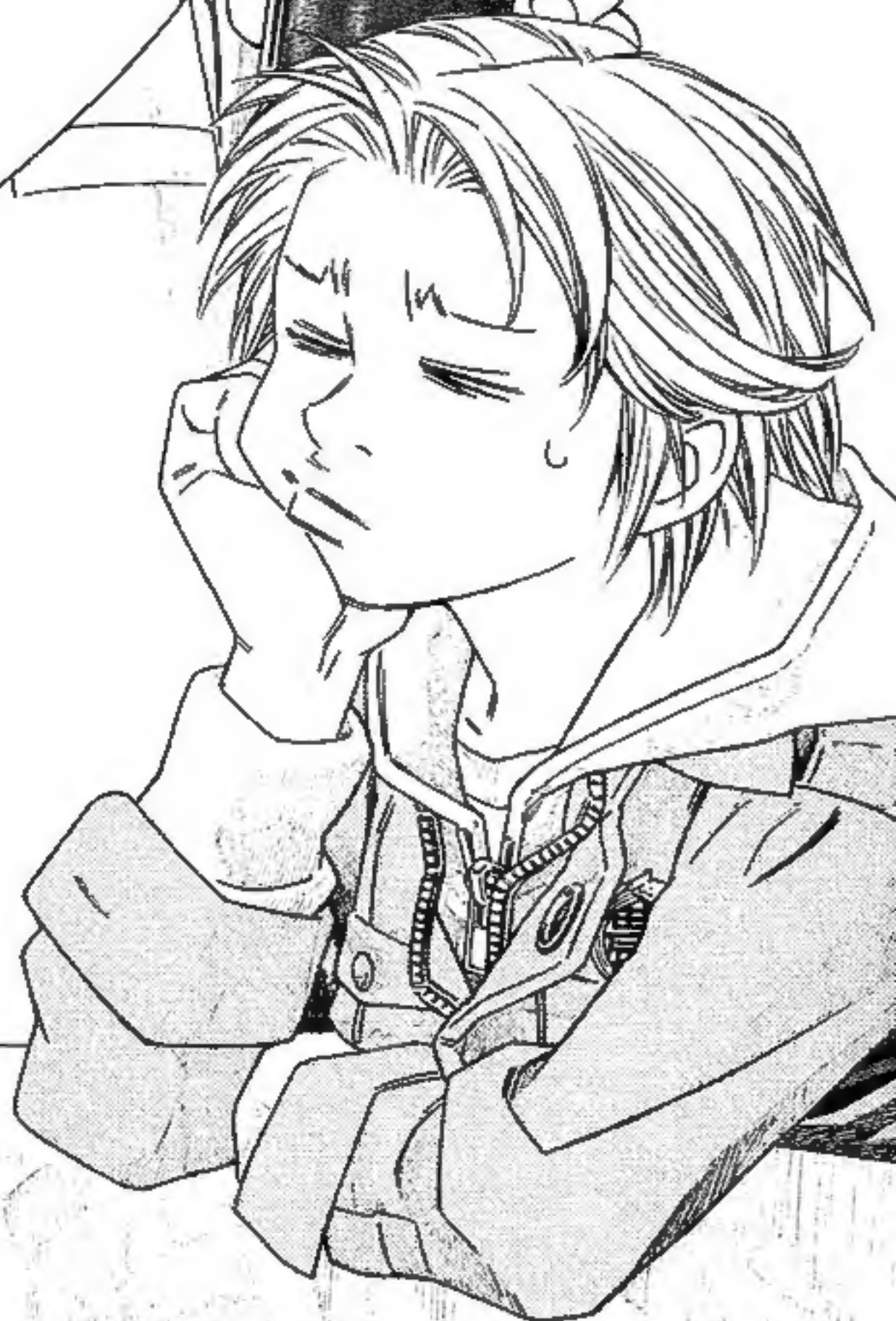
ha

WHAT'S
THE MATTER?
STILL OUT OF
IT FROM THE
FESTIVAL?

ha!



WE RESEARCHERS
MOVE FORWARD
EVERY DAY.
YOU DON'T HAVE
ANY TIME TO RELAX,
RESEARCHER
SAWAKI.



CH. 99: WOULD YOU LIKE SOME TEA?

SO LET'S ALL
HAVE SOME TEA
AS WE THINK
ABOUT THE
FADING OF
AUTUMN.

AND SO, LAST
NOVEMBER I
WAS ALSO
BLACK TEA DAY,



Tadayasu
Sawaki

He's a
first-year
at a certain
agricultural
university.
A *oryzae* is
next to him.

ALCOHOL
ISN'T THE ONLY
FERMENTED
DRINK,

SO LET'S ENJOY
THE MIRACLE OF
FERMENTATION
ONCE AGAIN
TODAY.

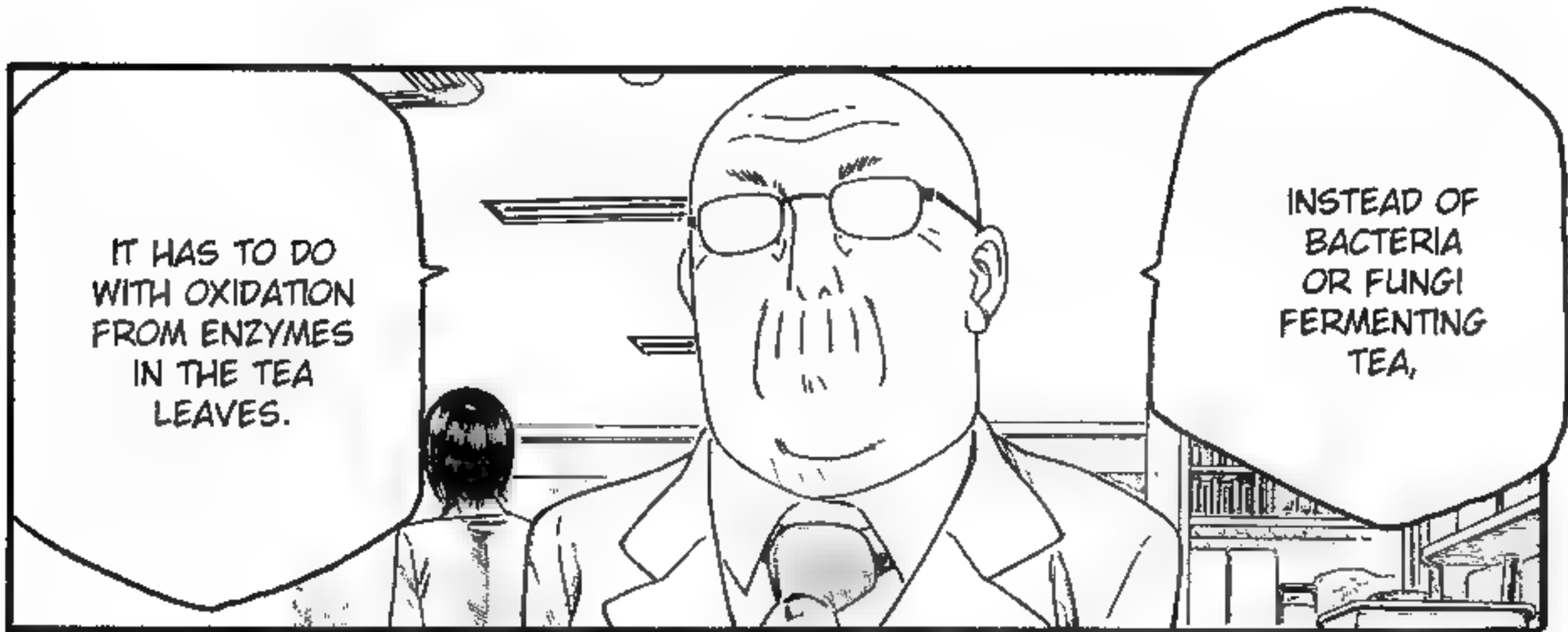
FERMEN-
TATION?

I'VE
NEVER SEEN
MICROBES
IN TEA.

I HAVE
JAPANESE
TEA, CHINESE
TEA AND
BLACK TEA.

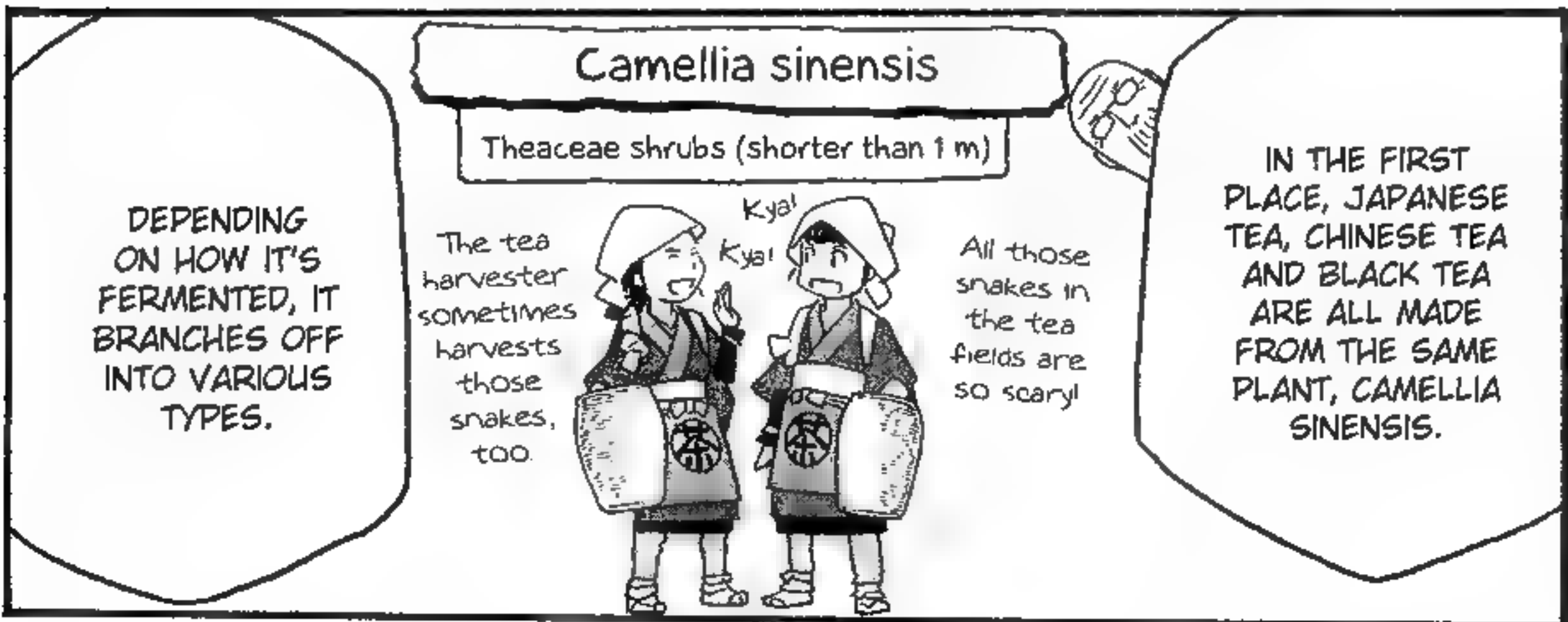
HASEGAWA-
KUN,
WHAT WOULD
YOU LIKE?

This story is fiction. The five picture books currently out really are geared towards children, but I would be happy if adults pick them up to read, too.



IT HAS TO DO
WITH OXIDATION
FROM ENZYMES
IN THE TEA
LEAVES.

INSTEAD OF
BACTERIA
OR FUNGI
FERMENTING
TEA,



Camellia sinensis

Theaceae shrubs (shorter than 1 m)

DEPENDING
ON HOW IT'S
FERMENTED, IT
BRANCHES OFF
INTO VARIOUS
TYPES.

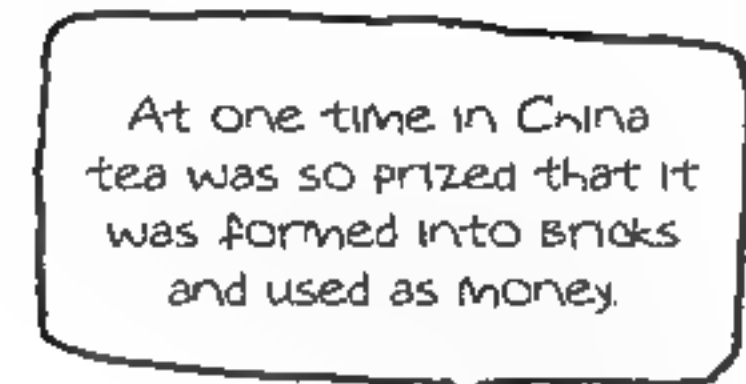
The tea
harvester
sometimes
harvests
those
snakes,
too.

All those
snakes in
the tea
fields are
so scary!

IN THE FIRST
PLACE, JAPANESE
TEA, CHINESE TEA
AND BLACK TEA
ARE ALL MADE
FROM THE SAME
PLANT, CAMELLIA
SINENSIS.



Keizou
Itsuki
He's a
professor
at a certain
agricultural
university.
He's going at
full throttle
right from
the start of
a new arc.



At one time in China
tea was so prized that it
was formed into bricks
and used as money.

STARTING WITH GREEN
TEA WHOSE LEAVES
ARE PREVENTED FROM
FERMENTING BY HEATING
THEM, IF HEATING THE LEAVES
IS DELAYED, THEN THEY WILL
BE SOMEWHAT OXIDIZED,
WHAT IS CALLED "HALF
FERMENTED". IF THEY'RE
ALLOWED TO FULLY OXIDIZE,
THEN THEY'RE CALLED "FULLY
FERMENTED", AND THEN IF
YEAST IS ADDED TO THE
TEA, IT'S CALLED "POST
FERMENTED". THESE ARE
THE SIX TYPES OF TEA
IN CHINA TODAY.

Chinese tea

Degree of fermentation	Type	For example?
Unfermented	Green tea	Popular in China • Longjing tea etc
Lightly half fermented	White tea	Leaves and buds • Bai Mudan etc.
Half fermented	Dark green tea	Oolong teas • Wuyi tea • Tieguanyin etc.
Fully fermented	Black tea	European black tea's roots • Keemun • Lapsang souchong etc
Lightly post fermented	Yellow tea	High-class • Junshan Yinzen etc.
Post fermented	Dark tea	Let's brew • Pu'er tea etc.

ALTHOUGH TEA IS
SAID TO ORIGINATE
FROM CHINA,
THERE WEREN'T
THAT MANY TYPES
IN THE BEGINNING,
SO JUST LIKE WITH
JAPANESE TEA,
THEY DRANK
"UNFERMENTED"
GREEN TEA.



Others include tea that smells like flowers,
(Jasmine tea, etc.)
and also drinks made from flowers.
(Rose tea, chrysanthemum tea, etc.)

Green tea fermented
with koji mold is post
fermented tea

Japanese tea

COMPARED TO CHINESE TEA AND BLACK TEA, THEY DON'T HAVE AS STRONG A SCENT OR BITTERNESS BECAUSE THEY'RE UNFERMENTED.



Steamed green tea (Japanese style)

Sencha

The most popular tea

Deep-steamed sencha

Sencha made from leaves steamed twice as long

Gyokuro

A high class tea that's sweet and not that harsh

Powdered green tea

Light, ground tea

Kabusecha

It's made similar to gyokuro and is flavorful

Tamaryokucha

Whole leaves are used to produce a mild taste

Bancha

Old tea leaves are used for a refreshing taste

Roasted (Chinese style)

Tamaryokucha

Ureshino tea, aoyagi tea, etc.

Chinese green tea

Chinese style "Sloppy" green tea

Green brick tea

It's like Chinese "Crude" powdered green tea

Other than tea leaves

Barley tea etc.

THERE ARE VARIOUS TYPES OF JAPANESE TEA MADE FROM GREEN TEA HANDED DOWN FROM CHINA THAT'S EVEN MADE THEIR WAY INTO THE ARTS, BUT 80% OF THEM ARE NON-POWDERED "SENCHA" TEAS.

Arranged

Houjicha
Genma cha
Kukicha
Konacha
Mecha

I LIKE EXPENSIVE OOLONG TEA.



HASEGAWA-KUN, I MADE SOME BLACK TEA, SO WOULD YOU LIKE SOME, TOO?

But your family's high class.

SAWAKI,

BLACK TEA ISN'T A PARTICULARLY HIGH CLASS DRINK.



Haruka Hasegawa

She's a graduate student at a certain agricultural university. She wears bondage clothing even in late autumn.

Aww...

YOU COME FROM A RICH FAMILY, SO I THOUGHT YOU'D DRINK BLACK TEA, HASEGAWA-SAN.

HM?

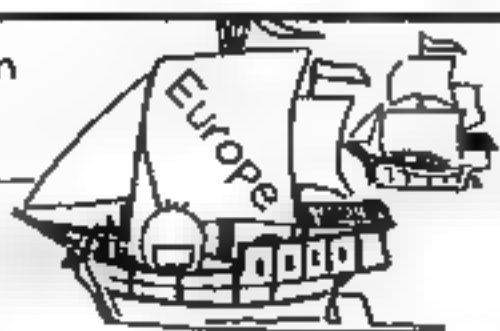
IN EUROPE, THERE WAS A LARGE DEMAND FOR TEA BECAUSE, AS WITH BEER, IT WAS SAFER TO DRINK THAN WATER, BUT WAS ALSO NON-ALCOHOLIC.



AT ONE TIME, CHINA DIDN'T FIND TRADING WITH EUROPE TO BE ALL THAT APPEALING.

BUT WHAT ACTUALLY HAPPENED IS THAT THEY SOLD EUROPEANS LOW-QUALITY HALF-FERMENTED OOLONG TEA.

Splash



There's no way the goods in Europe are better than in China.

The best thing they have is silver



AND SO, THE STORY GOES THAT CHINESE MERCHANTS FIGURED THAT EUROPEANS WOULDN'T KNOW ANYTHING ABOUT HOW TEA TASTES, SO THEY JUST ENDED UP SELLING THEM GREEN TEA THAT HAD TURNED BROWN AFTER A WHILE,

And it was low-quality, too!



SO THEN EUROPEAN NOBLE-WOMEN

DRANK OOLONG TEA DURING TEA TIME?

Portugal The Netherlands

ANOTHER VERSION SAYS THAT BLACK TEA WAS DISCOVERED WHEN GREEN TEA OXIDIZED WHILE BEING SHIPPED FROM CHINA TO EUROPE, BUT THAT'S ALSO WRONG.

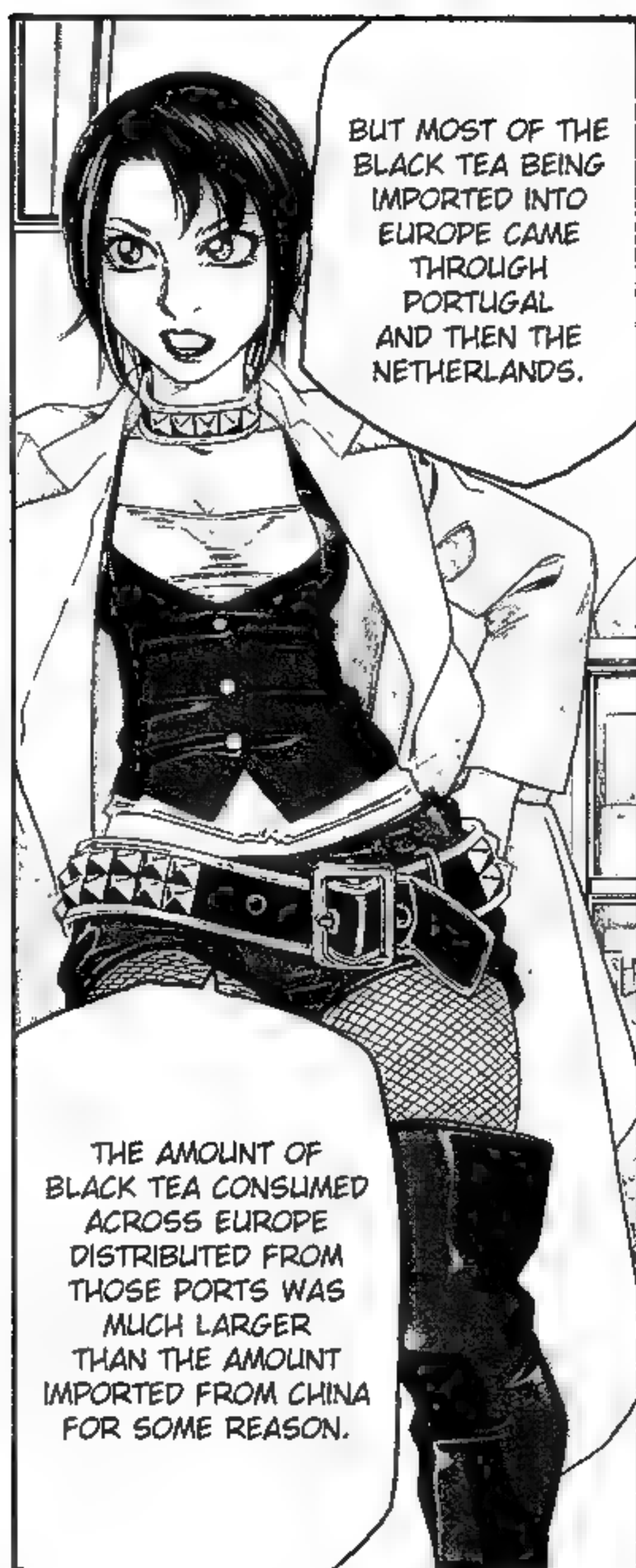
GREEN TEA IS MANUFACTURED TO PREVENT FERMENTATION FROM THE START, SO NO MATTER HOW LONG THE SHIPMENT TOOK, IT WOULDN'T TURN INTO BLACK TEA.

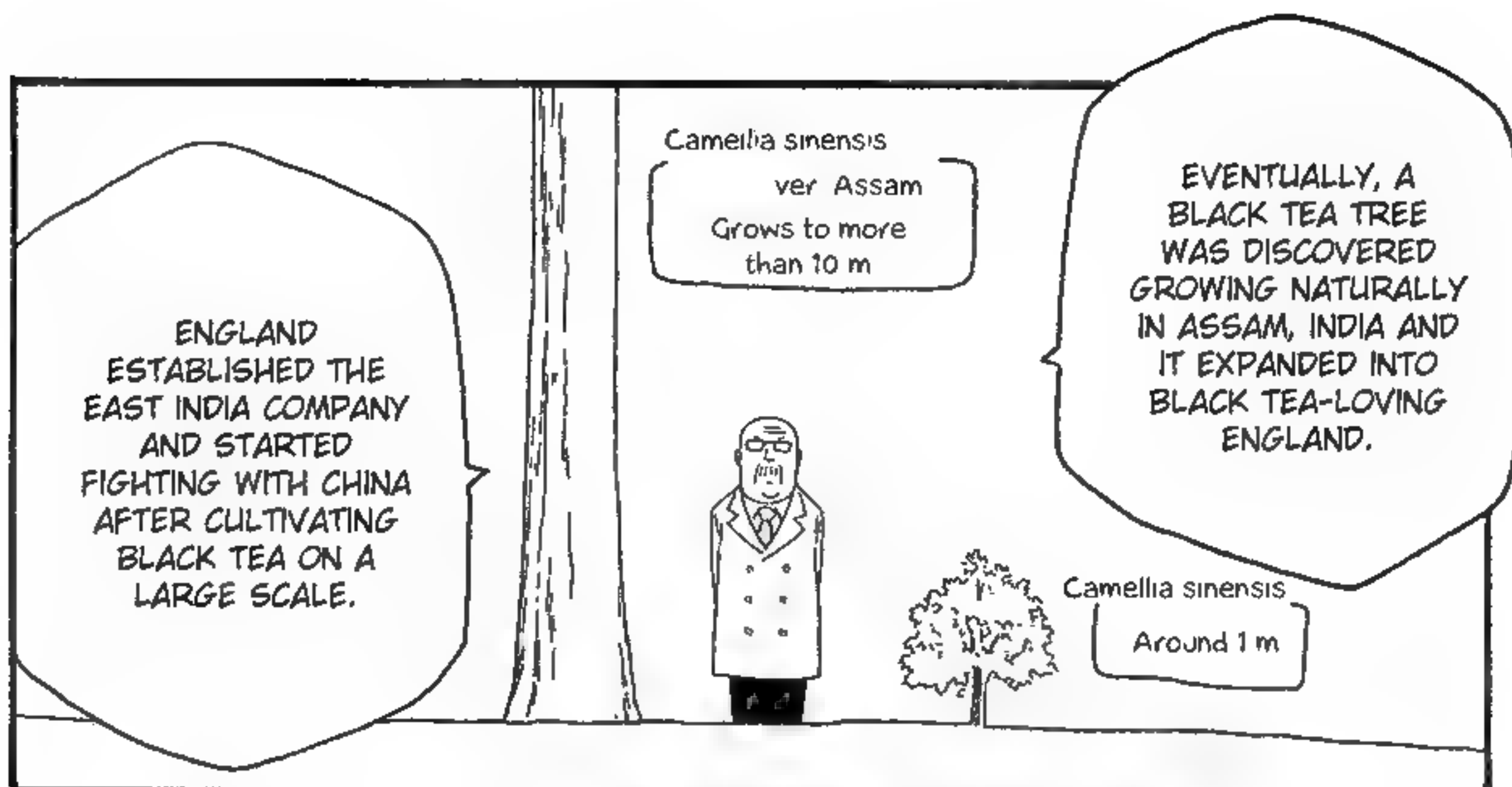
At the time, Portugal was the only European nation the Ming dynasty traded with. (The Netherlands had Portugal act as a go-between to trade with China.)

Macau



There's a large amount of text this time,
so there isn't much in the margins.







AFTER THE WAR, THE GREAT WESTERN POWERS TOOK CHINA BY FORCE AND THE REST IS HISTORY.

THAT'S WHAT SPARKED THE FIRST OPIUM WAR.



THE QING DYNASTY THREW ENGLAND'S OPIUM INTO THE HARBOR,

TO WHICH ENGLAND RESPONDED, "EVEN IF IT'S A NARCOTIC, WHAT DO YOU THINK YOU'RE DOING THROWING AWAY OUR MERCHANDISE?"

Boston Tea Party

When America was still a British colony, several men from Boston who were angry over unreasonably high taxes raided East India Company trading ships and threw chests of black tea into Boston Harbor

ENGLAND CAUSED TROUBLE WITH BLACK TEA EVEN IN AMERICA.

BLACK TEA REALLY HAS CHANGED HISTORY MUCH MORE THAN ALCOHOL.



EHHH? BUT MOST OF EUROPEAN HISTORY IS FULL OF SHADY STUFF LIKE THAT.

SIP

I DON'T KNOW WHETHER TO BE IMPRESSED WITH BLACK TEA OR DISGUSTED BY ENGLAND...



TODAY, ITS COLOR, SCENT AND THE CULTURE THAT SURROUNDS IT MAKES IT A FIRST-RATE DRINK, HASEGAWA-KUN.

WELL, AT ANY RATE, BLACK TEA IS TRULY A WONDERFUL DRINK.

Black tea

India tea

Assam (strong flavor and scent)

Nilgiri (light scent, refreshing)

Darjeeling (smells like Muscat, fresh)

Ceylon tea (Ceylon = Sri Lanka today)

Dimbula (refreshing, gentle taste)

Nuwara Eliya (astringent like green tea, smells like flowers)

Kandy (less astringent than the others)

And others like Chinese tea, African tea, etc.

LIKE I SAID BEFORE, THERE ARE TWO TYPES OF BLACK TEA, ONE MADE FROM THE SAME PLANT AS GREEN TEA AND THE OTHER ONE IS THE ASSAM VARIETY, BUT ALTHOUGH GREEN TEA IS DRUNK IN JAPAN AND CHINA, 80% OF THE TEA PRODUCED WORLDWIDE IS BLACK TEA.

Others
Flavored & processed tea

Earl Grey

Rose tea

Apple tea

etc.

THE VAST MAJORITY OF THAT TEA COMES FROM INDIA AND SRI LANKA, AND BY CLASSIFYING IT BASED ON HOW IT'S MANUFACTURED IN ADDITION TO HOW THE LEAVES ARE PROCESSED, IT'S SUBDIVIDED INTO SEPARATE RANKINGS.

We've been sidelined this much.

ALL OF THE BLACK TEAS ARE LINED UP NEXT TO EACH OTHER AT A CAFE, SO IT'S NATURAL THAT YOU WOULDN'T REALIZE.

AHHH, SO EARL GREY WASN'T A SPECIFIC TYPE OF LEAF.

SPLENDID! MOST SCHOLARS GET LEFT BEHIND BECAUSE THEY NEGLECT THAT AND JUST FOCUS ON THEIR OWN AREA OF EXPERTISE.

Brinng
Brinng
Brinng

NO, I THOUGHT I'D TRY TO LEARN ABOUT SOME CUTTING-EDGE RESEARCH I'VE SEEN AT ACADEMIC CONFERENCES.

ARE YOU DOING YOUR OWN RESEARCH TODAY, HASEGAWA-KUN?

CONSIDERING
THAT CONVENIENT
MORATORIUM YOU
MENTIONED YOU
HAD BEEN ON, ARE
YOU ENJOYING
BEING A COLLEGE
STUDENT?

GOOD MORNING,
SAWAKI-KUN!
IT'S YOUR
BELOVED MARIE!



Marie

Her family
runs a
certain
winery
Nowadays,
lolita fashion
is popular
even in
France.

NOTHING'S
THE MATTER.
IT'S JUST THAT
YOU AND THOSE
TWO OTHER
GUYS NEVER
CALL ME.

DID YOU KNOW
THAT I'M GONNA
MEET UP WITH
HASEGAWA-SAN
IN THE WINTER?



Marie!

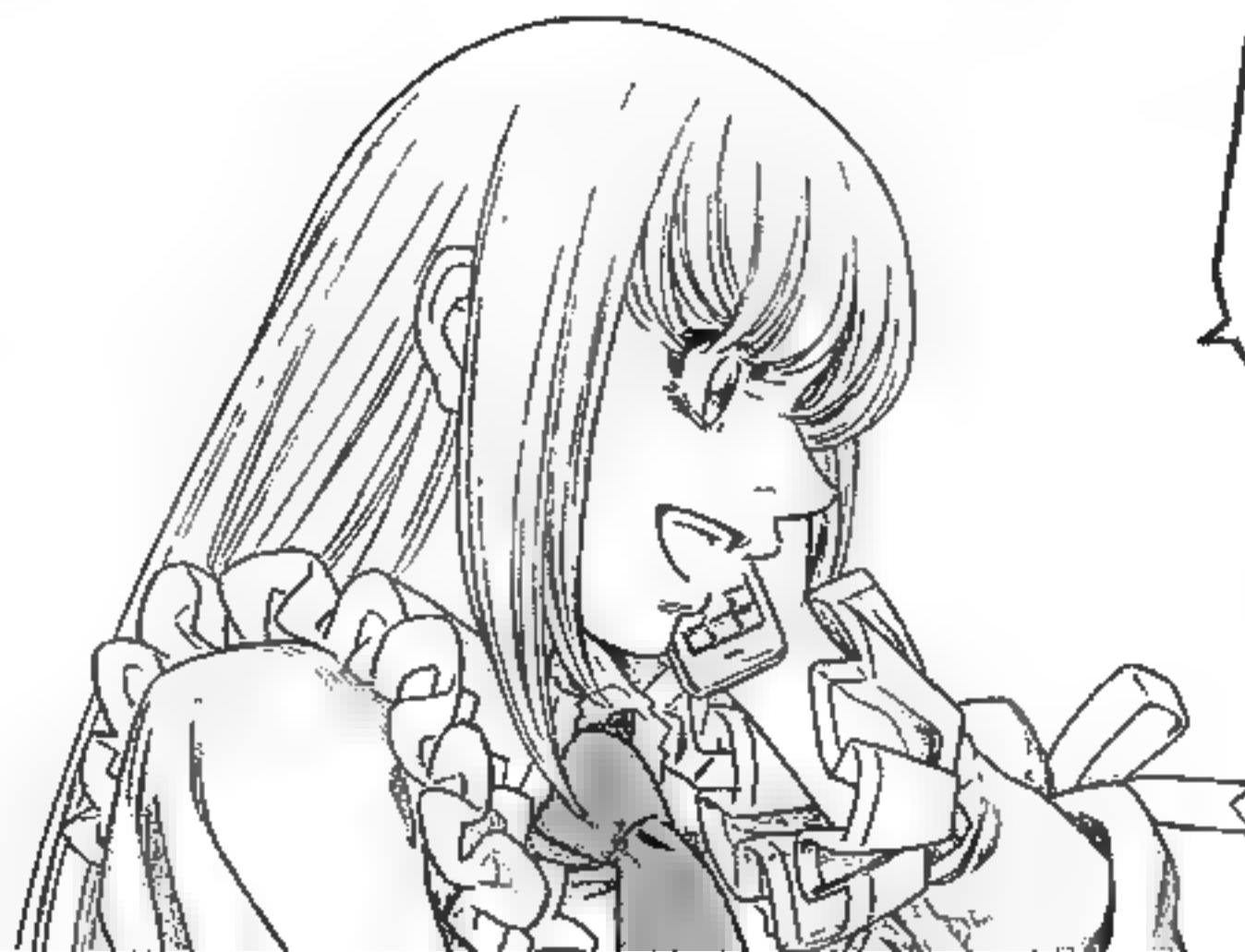
MARIE!

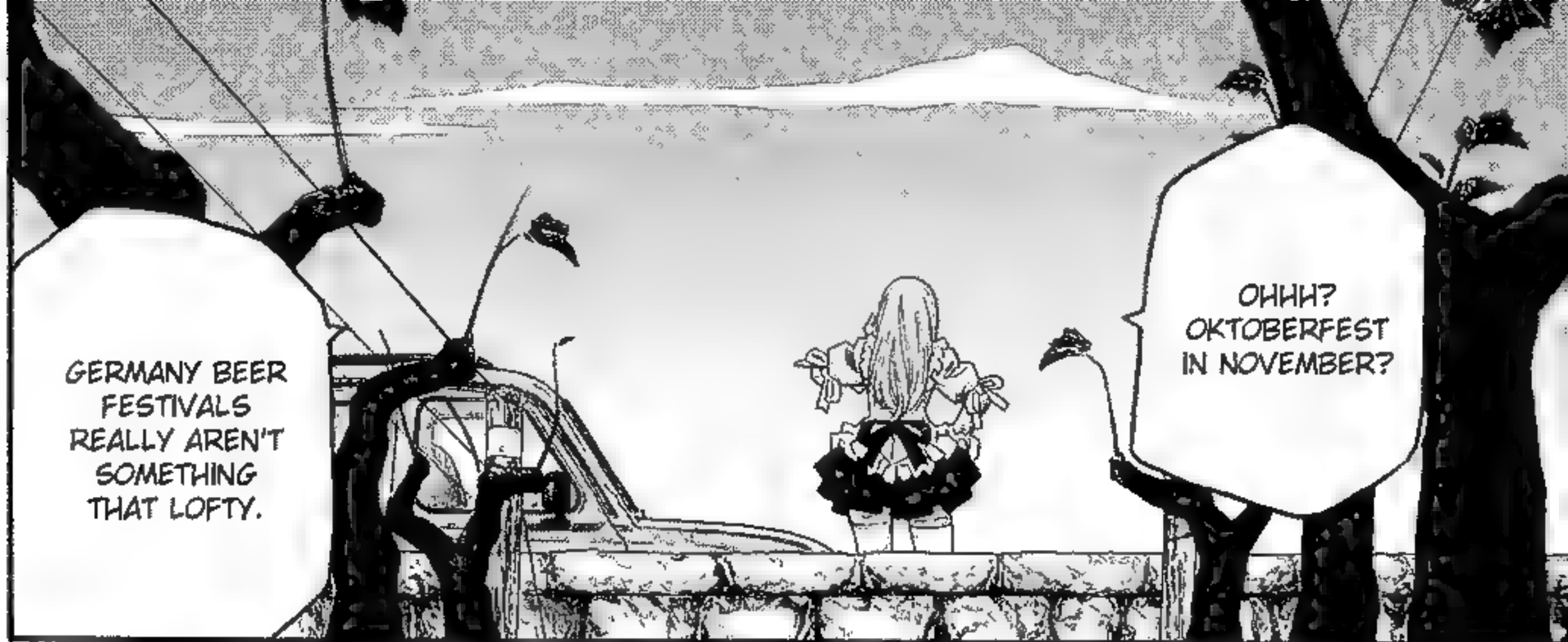
ARE YOU
ALL RIGHT?
WHAT'S
GOING ON?



HEY, IT'S MORNING
OVER HERE, BUT
HOW HAVE YOU
BEEN LATELY? DID
ANYTHING GOOD
HAPPEN?

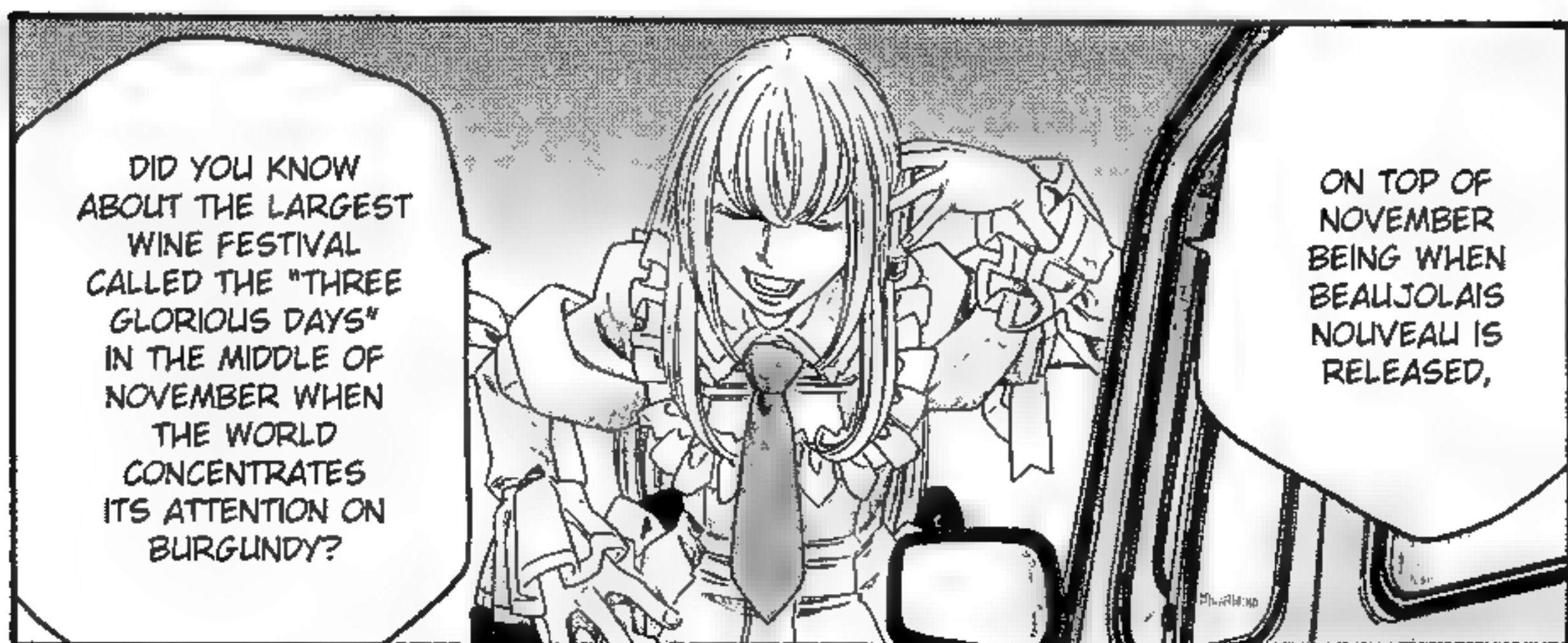
YOU DIDN'T?
ARE YOU
GUYS ON
BAD TERMS
WITH HER?





GERMANY BEER
FESTIVALS
REALLY AREN'T
SOMETHING
THAT LOFTY.

OH??
OKTOBERFEST
IN NOVEMBER?

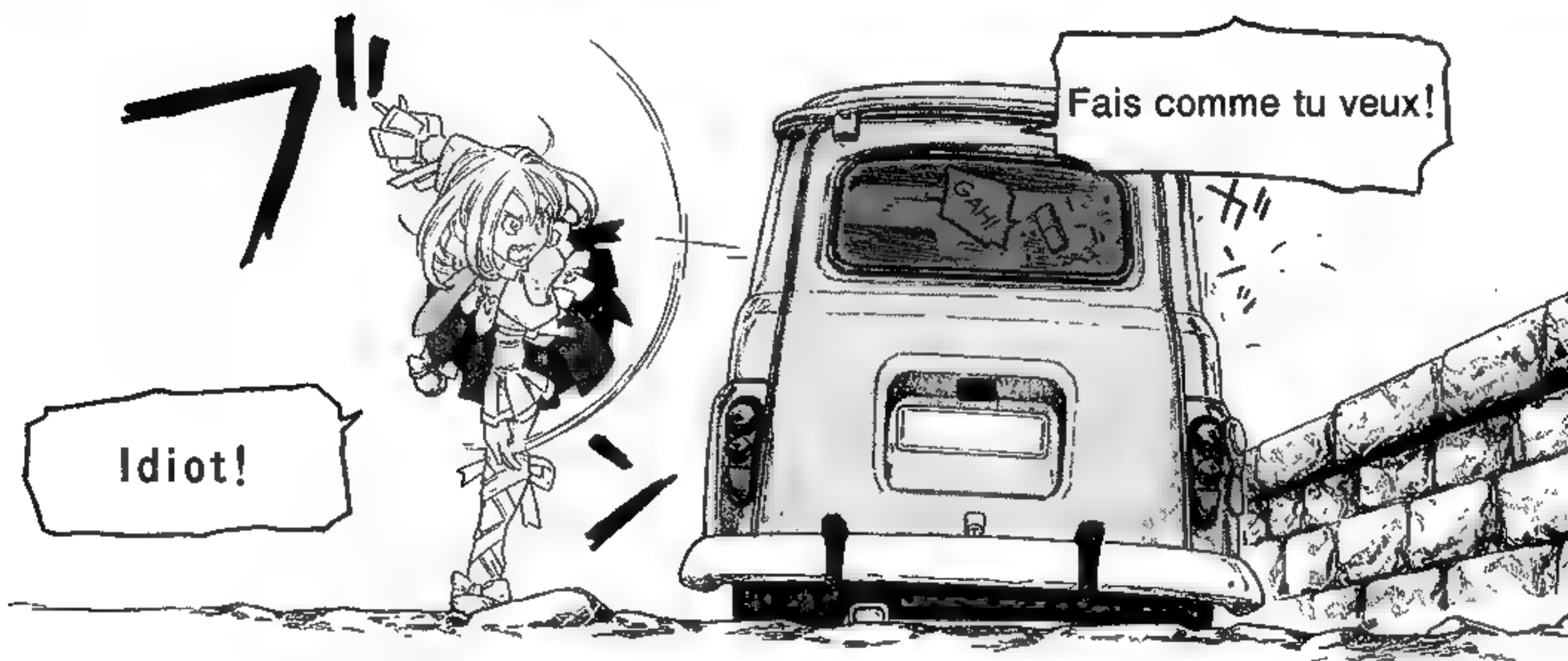


DID YOU KNOW
ABOUT THE LARGEST
WINE FESTIVAL
CALLED THE "THREE
GLORIOUS DAYS"
IN THE MIDDLE OF
NOVEMBER WHEN
THE WORLD
CONCENTRATES
ITS ATTENTION ON
BURGUNDY?

ON TOP OF
NOVEMBER
BEING WHEN
BEAUJOLAIS
NOUVEAU IS
RELEASED,

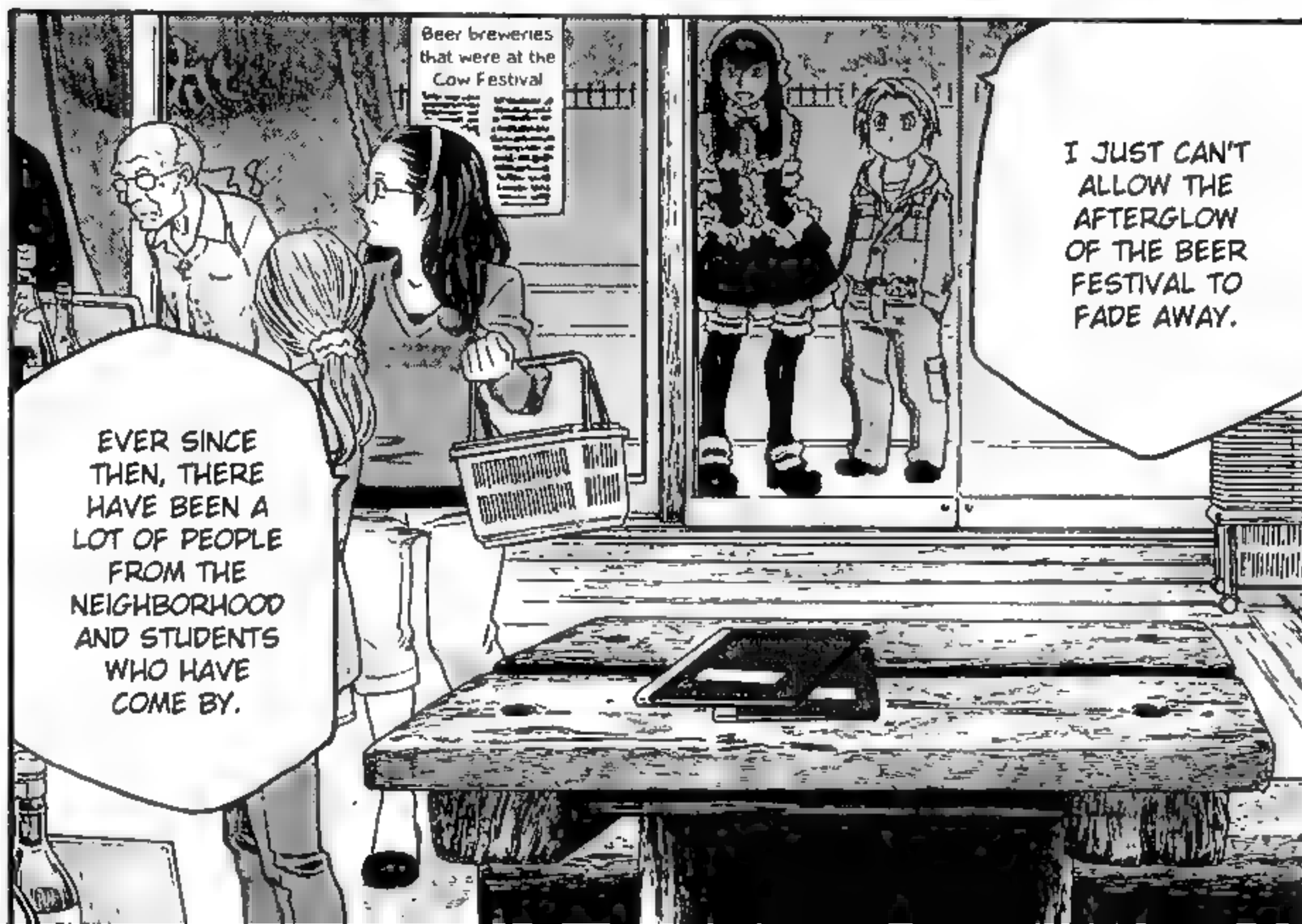


Just do
what you
want,
idiot!
That's what
she's saying.



Fais comme tu veux!

Idiot!



Kei Yuuki
He's a first-year at a certain agricultural university. He's currently doing hands-on learning at the Hiyoshi liquor store.

Nod

BUT I
KINDA LOST
SOME
CONFIDENCE
IN THAT
TODAY.

Nod

YEAH...

MAN...

THEY BOTH
ASKED ME WHY
WE DID IT IN
NOVEMBER.

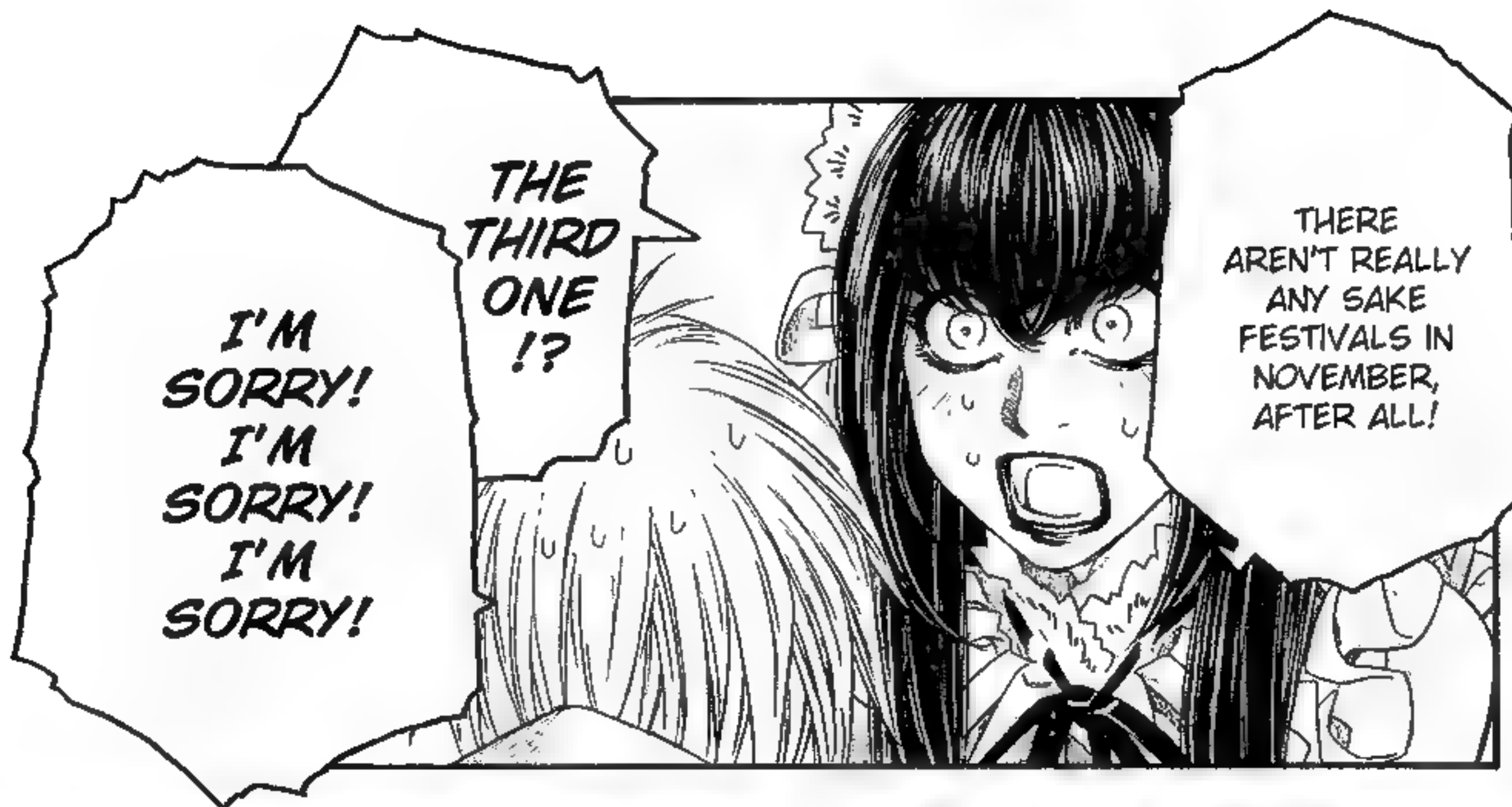
WHEN I TOLD
KANESHIRO-SAN
AND MARIE
ABOUT IT...

THAT WAS
SUCH A NICE
FESTIVAL!

THAT
FESTIVAL
REALLY
WAS A LOT
OF...FU

BUT NOW
I FEEL
RELIEVED
AFTER
TALKING TO
THE THIRD
ONE OF YOU
GUYS...

YUKI BREWERY



I'M
SORRY!
I'M
SORRY!
I'M
SORRY!

THE
THIRD
ONE
!?

THERE
AREN'T REALLY
ANY SAKE
FESTIVALS IN
NOVEMBER,
AFTER ALL!



HAA
...

Click

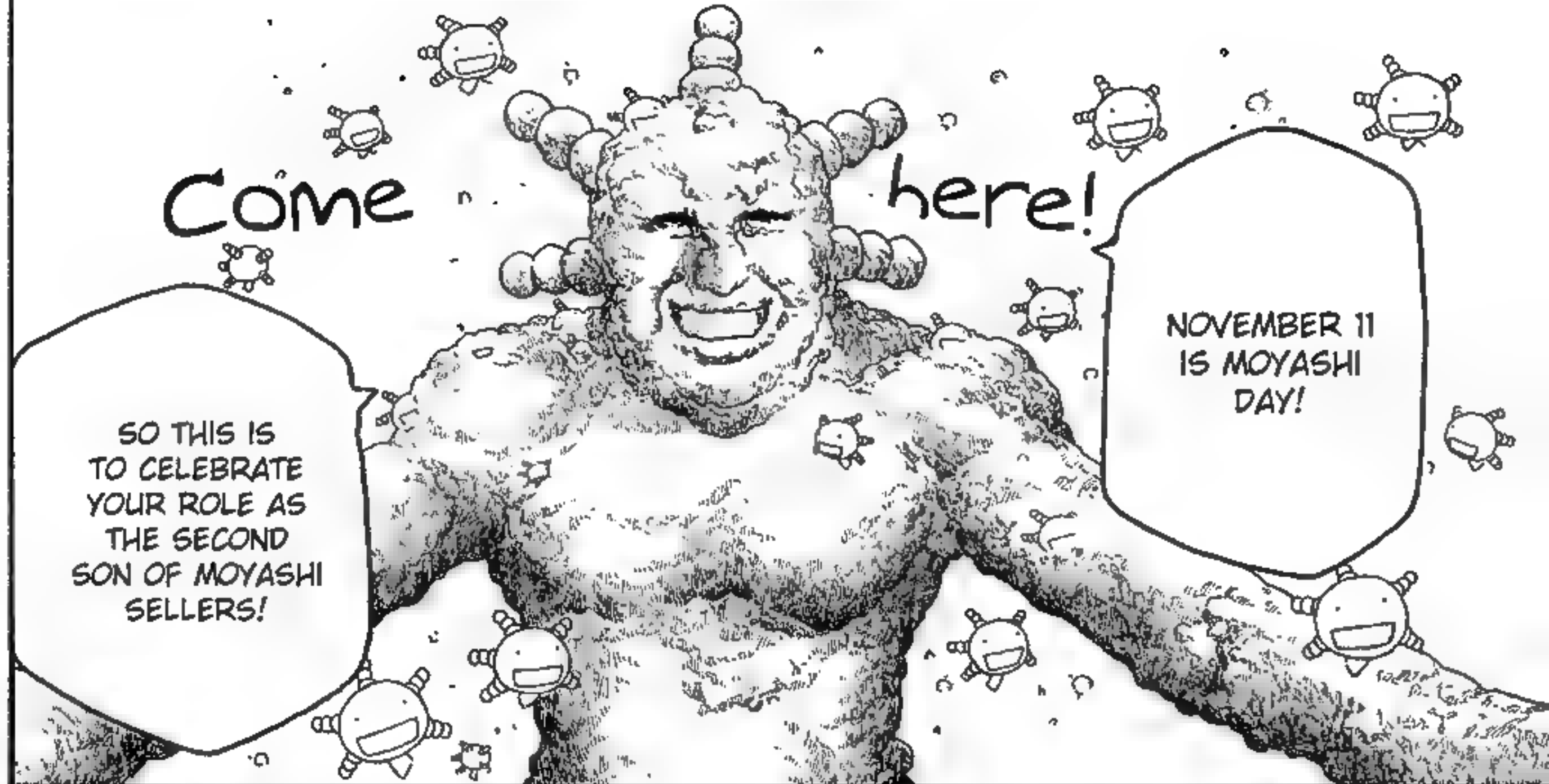


COME
OVER
HERE,
SAWAKI.



I'M
BACK...

ALTHOUGH
IT'S NOT LIKE
ANYONE'S
HERE.



Come

here!

SO THIS IS
TO CELEBRATE
YOUR ROLE AS
THE SECOND
SON OF MOYASHI
SELLERS!

NOVEMBER 11
IS MOYASHI
DAY!

TL note: Moyashi can mean both "bean sprouts" and "koji mold starter".



Oomph

I DON'T
THINK IT'S
THAT KIND OF
MOYASHI...

REALLY?

Is that a golem?



Hachimitsu Scans

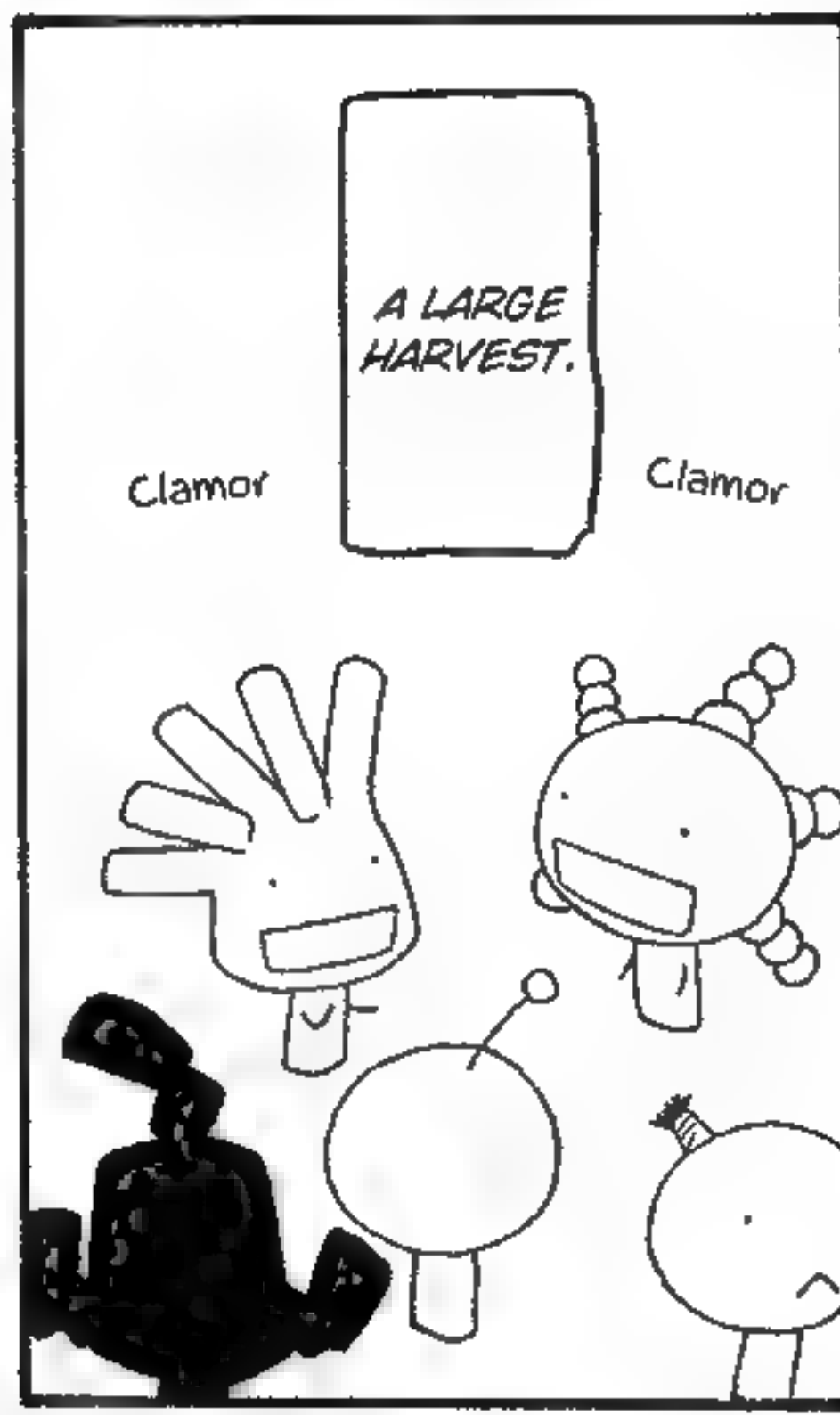
~sweeter than honey~

hachimitsu-scans.blogspot.com

THAT
EVEN AFTER
DISTRIBUTING
THEM AND
SERVING THEM
AT THE DINING
HALL, THERE'S
STILL A LOT
LEFT.



THE
HARVEST
WAS SO
LARGE THIS
YEAR



Thanks
to all
of you,
we've
made
it to
chapter
100



This story is fiction. And so, I'm so happy that we've made it to about 100 chapters, although it's still autumn in Sawaki's First year at college. I wonder how many chapters it would take until he would graduate. At this pace, would it take about 30 years?



CH. 100: AGRICULTURAL UNIVERSITY
STUDENTS AND AGRICULTURE



WHY ARE YOU DESTROYING THE VEGETABLES INSTEAD OF HARVESTING THEM?

DIDN'T YOU HAVE A LARGE CROP?



EVEN IF WE HAVE A LARGE CROP, IT WOULD CAUSE PRICES TO FALL IN THE MARKETS IF WE SHIPPED ALL OF THEM.

IT'S ALL ABOUT SHIPPING ADJUSTMENTS.

The main character still hasn't played a big roll at all.



AS FOR THE CO-OP, WELL, ALL IT TAKES IS ONE PHONE CALL TO PUT AN END TO IT.

THIS IS WHAT A "LARGE CROP" IS LIKE IN JAPAN'S AGRICULTURAL INDUSTRY TODAY.



CONSIDERING THE SHIPPING COSTS AND OTHER THINGS, IT'S BETTER JUST TO DESTROY THE CROP TO FERTILIZE THE FIELD,

AND AS A NATION, WE CAN'T CUT BACK ON IMPORTING VEGETABLES, SO THIS IS OUR BEST OPTION.

The art has totally changed since volume 1.



Whoa!



If you count those "chapters" with less pages that didn't have chapter numbers, we crossed 100 chapters long ago.



DOES THE AGRICULTURAL INDUSTRY STILL DO STUFF LIKE THAT?

HOW MANY YEARS AGO WAS THAT...?

Rattle



IT ISN'T SOMETHING KIDS FROM A MOYASHI SHOP AND A BREWERY HAVE TO KNOW ABOUT.

JUST FORGET YOU SAW SOMETHING LIKE THIS.

Actually, I think the bigger problem is that one "chapter" that we weren't sure was really a chapter, so it threw off the chapter numbers.



Isn't that bag rustling?

WAIT,

YOU'RE GONNA BE COOKING SOMETHING?



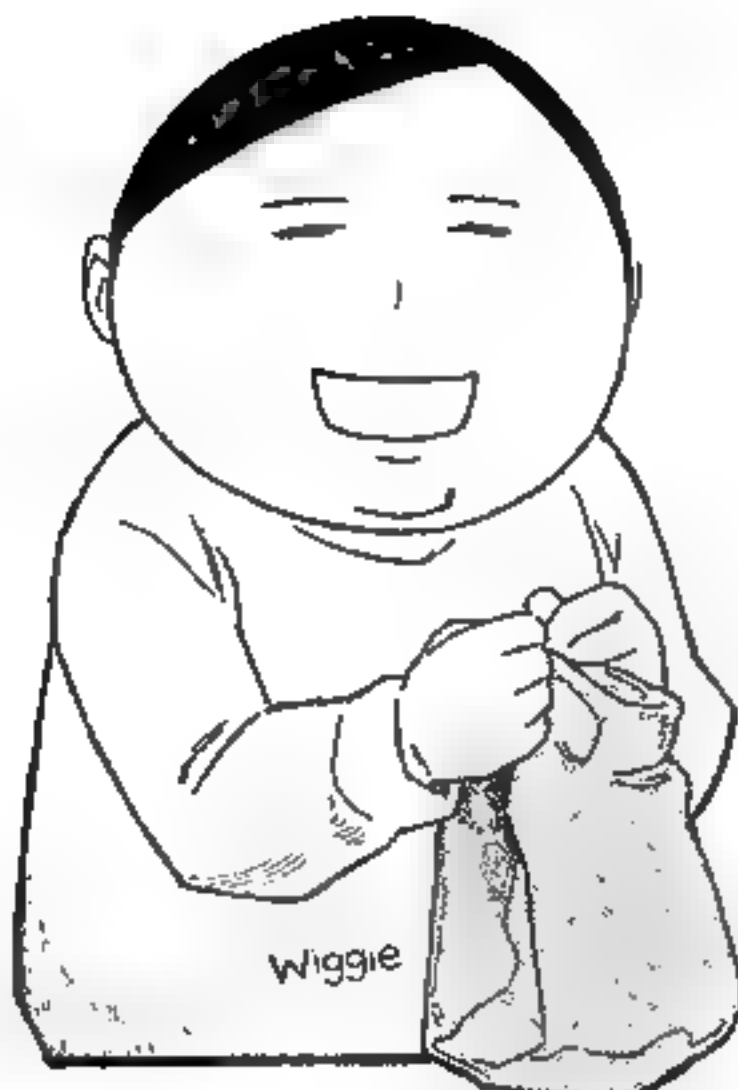
HASEGAWA-SAN, WE'RE GONNA BORROW SOME COOKING TOOLS.

ARE YOU SERIOUS, KAWAHAMA? IS THAT REALLY GONNA BE ANY GOOD?



Gaaah!

SO I FOUND
SOME THINGS
THAT LOOKED
EDIBLE IN THE
TEST FOREST.



Wiggie

I DON'T HAVE
ANY MONEY,
BUT MY BODY
IS CRAVING
NUTRIENTS,

WHAT
ARE
YOU
DOING!?



JUST GO
HIBER-
NATE
ALREADY!

Buzz

ADULT INSECTS
BASICALLY TASTE
LIKE SHRIMP IF
YOU DEEP-FRY
THEM AND
SPRINKLE THEM
WITH SALT.



Haruka
Hasegawa

Even as
a graduate
student at
a certain
agricultural
university,
she may
have
mellowed
out over
the course
of 100
chapters.

WHAT
HAVE YOU
DONE!?
IT TOOK ME
SO LONG
TO FIND
THOSE
SNACKS!

SHUT UP!
DON'T CALL
BUGS
SNACKS
IN FRONT
OF ME!



WOULD YOU
LIKE SOME,
SAWAKI?
THEY'RE AN
IMPORTANT
SOURCE OF
PROTEIN.

For a weekly manga, it takes
about 2 years to produce 100
chapters, so it's pretty common.



Geh!

Give
me a
break!



"If you
don't have
any bread,
then just
eat cake."

On the
eve of the
French
Revolution,
Queen Marie
Antoinette
was said to
have told
this to
Parisians
who were
suffering in
poverty, but
Marie didn't
say it.



WITH THAT
MATSUTAKE
FARM?

SPEAKING
OF THE TEST
FOREST, WHAT
HAPPENED



LIKE I SAID,
YOU CAN LEAVE
OUT THAT
FANTASTICAL
STUFF.

WELL, THOSE
MATSUTAKE
ARE JUST SO
STUBBORN...

Pat

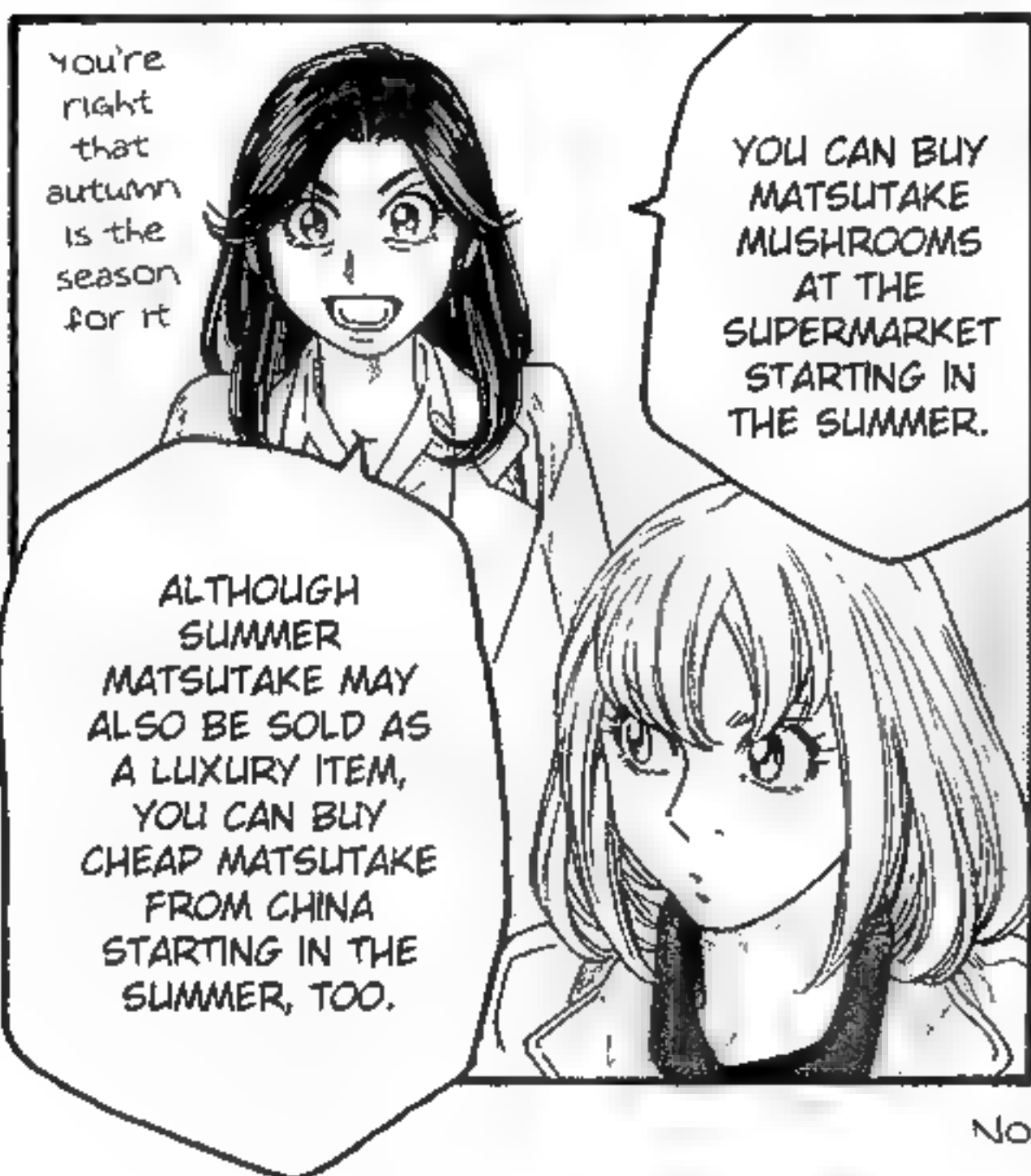
Haa



IF YOU
DON'T
HAVE ANY
BREAD,
THEN JUST
EAT CAKE!

DAMN
IT! YOU
RICH
GIRL!

COME TO
THINK OF IT,



You're
right
that
autumn
is the
season
for it

YOU CAN BUY
MATSUTAKE
MUSHROOMS
AT THE
SUPERMARKET
STARTING IN
THE SUMMER.

ALTHOUGH
SUMMER
MATSUTAKE MAY
ALSO BE SOLD AS
A LUXURY ITEM,
YOU CAN BUY
CHEAP MATSUTAKE
FROM CHINA
STARTING IN THE
SUMMER, TOO.



THE
SEASON FOR
MATSUTAKE
IS IN THE
SUMMER, SO
WE'LL HAVE
TO TRY AGAIN
NEXT YEAR.

We
came
along!

HUH? ISN'T
AUTUMN THE
SEASON FOR
MATSUTAKE?

Noooo!



There aren't any manga
that get this happy over
merely 100 chapters.

In winter, there's
a lot more vitamin C
in particular



BUT I LIKE THE
STRAWBERRIES
GROWN IN THE
SPRING BECAUSE
THEY'RE SWEETER.

Iron
Folic acid
Vitamin C,
E, K, etc.
Carotene
and others

It's
nutritious
from the
start



Winter



Summer

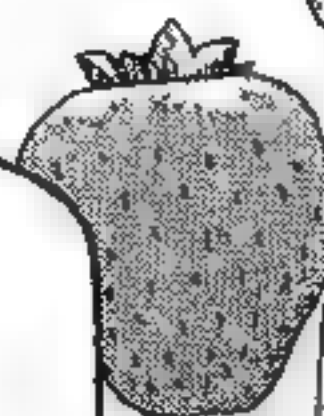
EVEN FOR
SPINACH THAT
CAN BE EATEN
ALL YEAR LONG,
BECAUSE
IT'S A WINTER
VEGETABLE, IT
HAS THREE TIMES
THE NUTRITION IN
THE WINTER.

In exchange,
summer
spinach is
recommended
in salads.



AND AS
A SIMILAR
EXAMPLE, YOU
COULD SAY THE
SAME ABOUT
STRAWBERRIES.

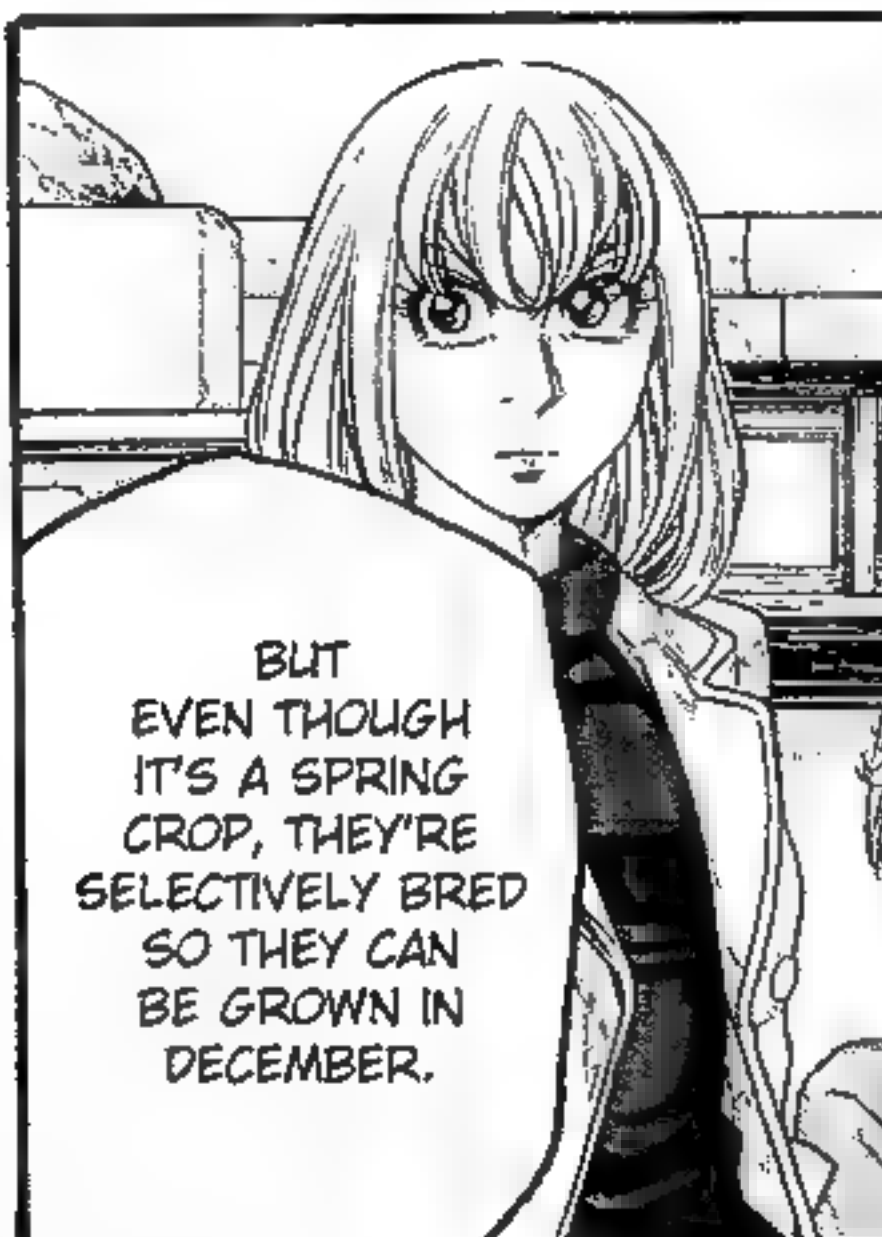
BUT WELL,
THEY SAY THAT
MATSUTAKE
MUSHROOMS
GROWN IN
AUTUMN HAVE A
MUCH BETTER
TASTE AND
SCENT,



Kei Yuuki
Although
he's a
first-year
at a certain
agricultural
university,
he's
currently
taking a
leave of
absence,
but he's the
one who's
changed the
most in 100
chapters.

BUT
EVEN THOUGH
IT'S A SPRING
CROP, THEY'RE
SELECTIVELY BRED
SO THEY CAN
BE GROWN IN
DECEMBER.

STRAWBERRIES
ARE WANTED THE
MOST NATIONWIDE
AROUND
CHRISTMAS,



Tadayasu
Sawaki
Although
he's
the main
character,
he shouldn't
be the one
who's played
the least
active role.

MORE
IMPOR-
TANTLY,

GET
UP,
YOU
PIG!



BUT I GUESS
THE SEASON
IS REALLY
IMPORTANT
FOR CROPS!


I FIRST
LEARNED
THAT SPRING
IS THE
SEASON FOR
STRAWBERRIES
DURING THE
SPRING
FESTIVAL,



It's
okay.



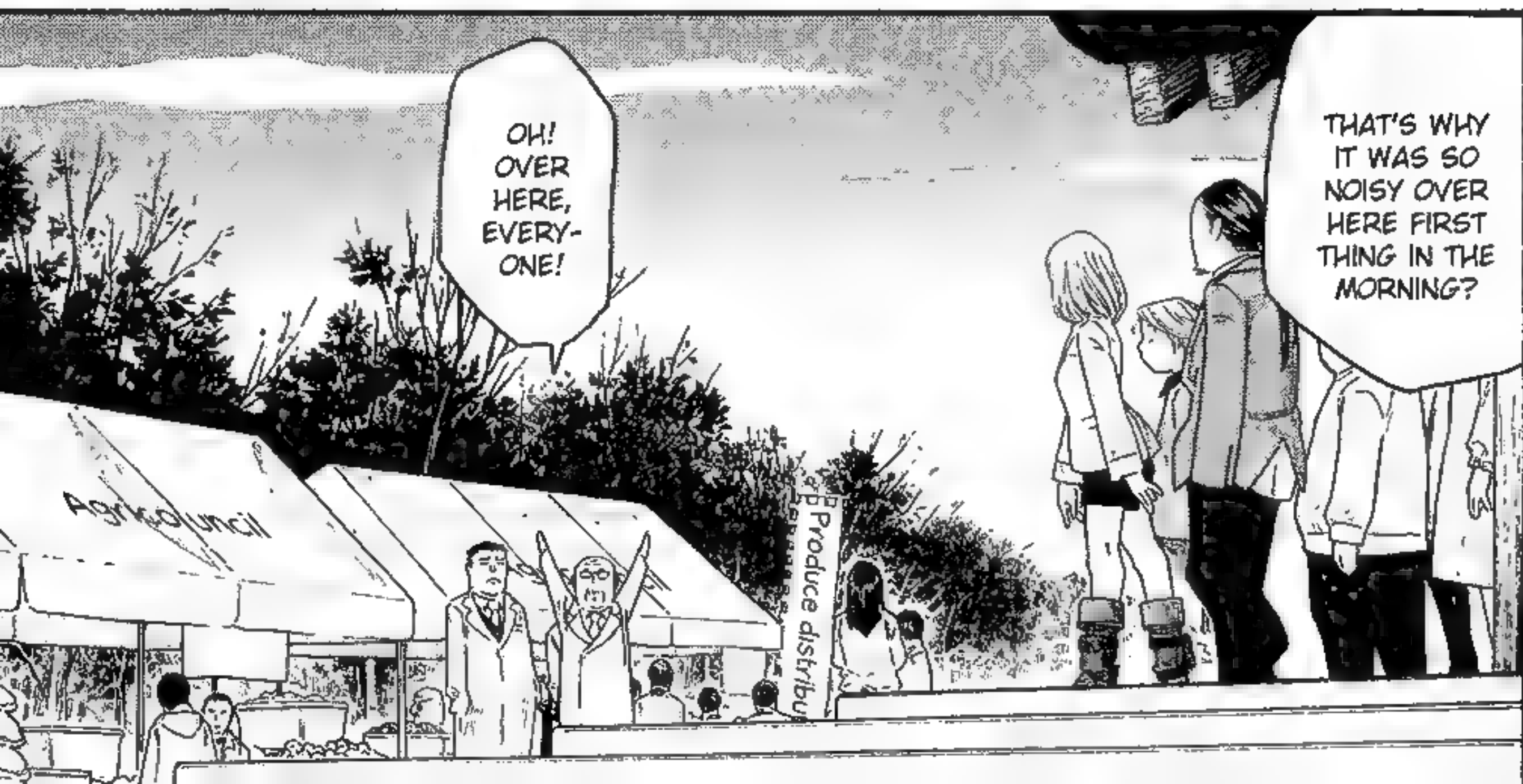
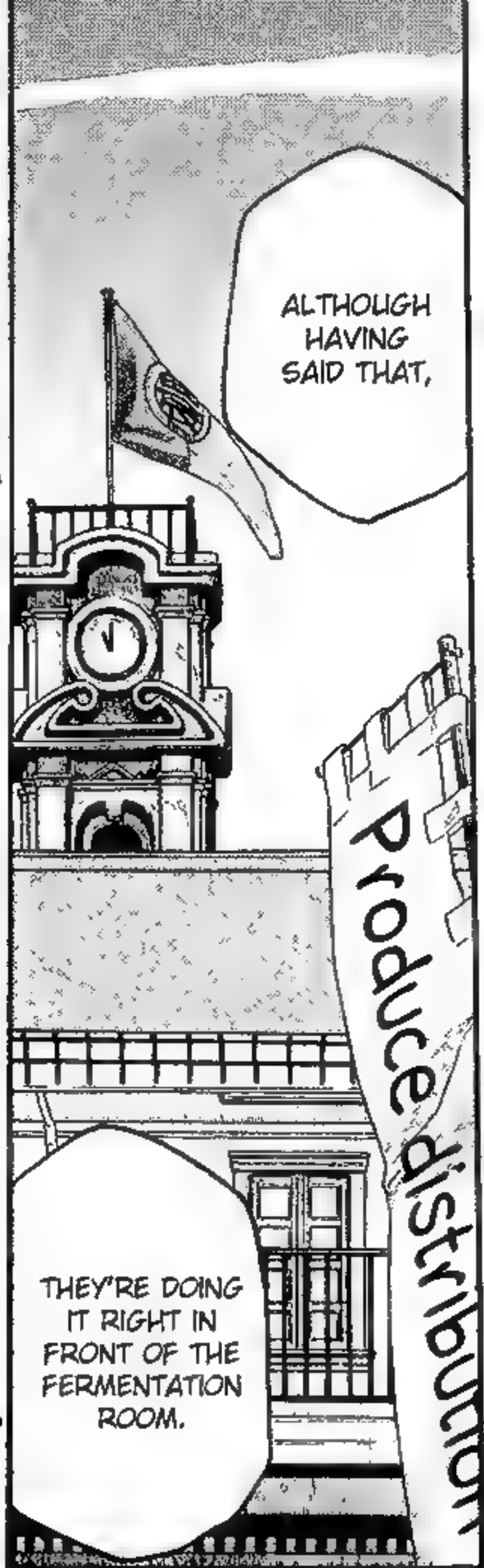
At any rate we'll
still keep working
hard from now on.

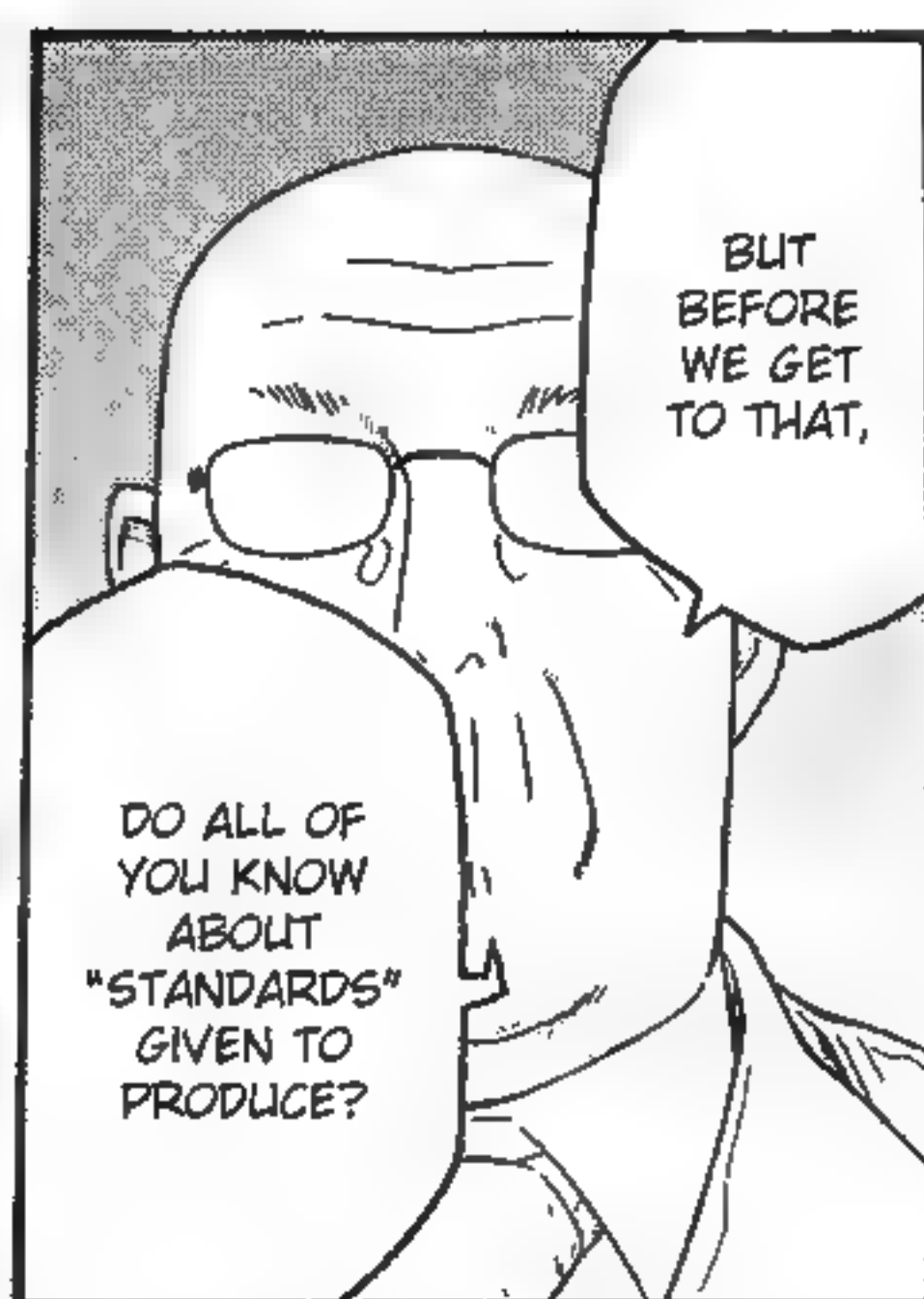


Hazuki
Oikawa
I get the
feeling that
she's grown
stronger
over the
course
of 100
chapters

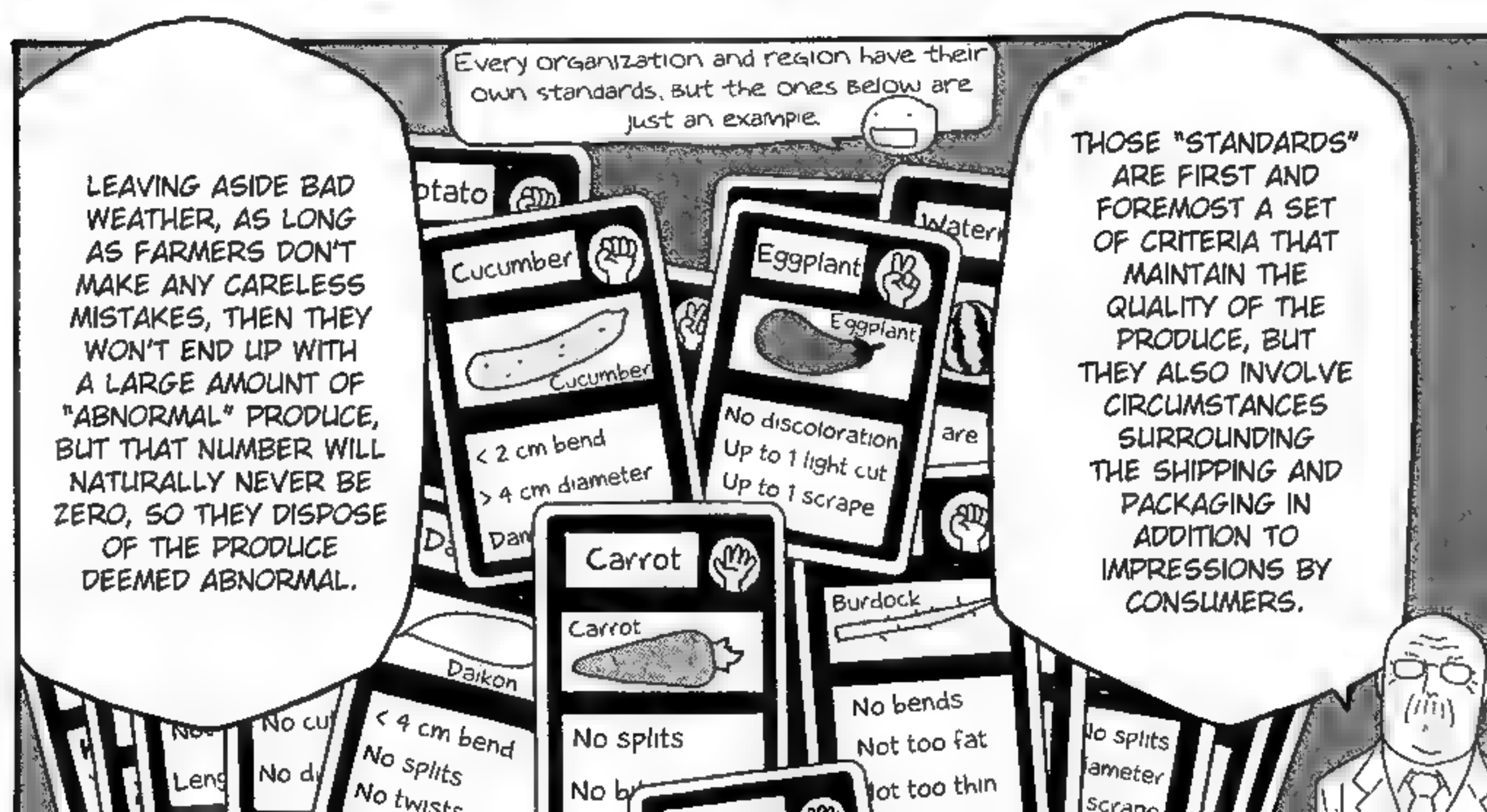
Please
con-
tinue
to sup-
port
us!

Waaa!





Professor Tachibana
His injuries from the night the harvest festival were healed, but he's still an associate professor.





Kosaka-san
She handled the school-wide announcements during Oktoberfest.

WHEN WE DISTRIBUTED PRODUCE FOR FREE DURING THE HARVEST FESTIVAL,

THERE WERE THREE PATTERNS PEOPLE FOLLOWED WHEN THEY PUT PRODUCE IN THEIR BASKET.

I'M KOSAKA FROM THE AGRICULTURAL ECONOMICS DEPARTMENT.

WE DID A STUDY ON THE ABNORMAL PRODUCE THIS YEAR.

THE SECOND WAS THE OPPOSITE OF THAT WHERE THERE WERE LESS "STANDARD" ONES THAN ABNORMAL ONES, AND THE THIRD WAS THAT THEY WENT FOR THE SAME AMOUNT OF BOTH.

THE FIRST WAS THAT THERE WERE LESS ABNORMAL ONES THAN "STANDARD" ONES,

IF EVERYONE REALLY DOESN'T NEED ABNORMAL PRODUCE FROM THE POINT OF VIEW OF FOOD SELF-SUFFICIENCY.

OUR GOAL IS THAT WE WANT TO FIND OUT



1

Abnormal <

Standard >

When looking at abnormal produce

I don't want one oddly shaped. The taste could be off.

* Similar to ordinary feelings?

WELL, IT WAS PRETTY INTERESTING WHEN WE ASKED THE GUESTS WHAT THEY THOUGHT.

THEY WERE CRITICAL OF THE TYPE THAT THERE WAS LESS OF IN THE FIRST AND SECOND CASES, BUT THEY DIDN'T REALLY HAVE MUCH TO SAY ABOUT THE THIRD CASE.

2

Abnormal >

Standard <

When looking at standard produce

It's so perfect that it's weird. Doesn't it have some weird pesticides?

3

Abnormal =

Standard =

No problems.

Aoi Mutou
Over the past 100 chapters, she's come back from Europe, quit her club, and planned a beer festival. She's been all over the place.



If I line up abnormal produce, the other farmers complain.

BUT THE NUMBER OF CUSTOMERS LOOKING FOR STANDARD PRODUCE EVEN IN THOSE PLACES IS INCREASING.

THERE ARE ALSO INDEPENDENT COMMUNITIES THAT SELL PRODUCE DEEMED ABNORMAL BY THE CO-OPS AT LOCAL ROADSIDE STATIONS,

Roadside station

Market

IF YOU JUST LOOK AT THESE RESULTS, "STANDARD" PRODUCE DOESN'T SEEM ALL THAT IMPORTANT TO CONSUMERS,



Kaoru M'sato
Over the course of 100 chapters, he's gotten a lot more friends

That's ridiculous.

SO PEOPLE WANT PRODUCE THAT ALL LOOKS THE SAME?

CITY PEOPLE HAVE PROBABLY ONLY EVER SEEN STANDARD-LOOKING PRODUCE.

BUT THAT'S NOT NECESSARILY THE CASE.



Takuma Kawahama
Over the course of 100 chapters, it's unfortunate for him that there hasn't been a chapter about things that are worm-eaten. Huh? You don't want that?

I SEE.

THAT SOUNDS PRETTY ARBITRARY, BUT IT'S NOT LIKE I DON'T GET IT.

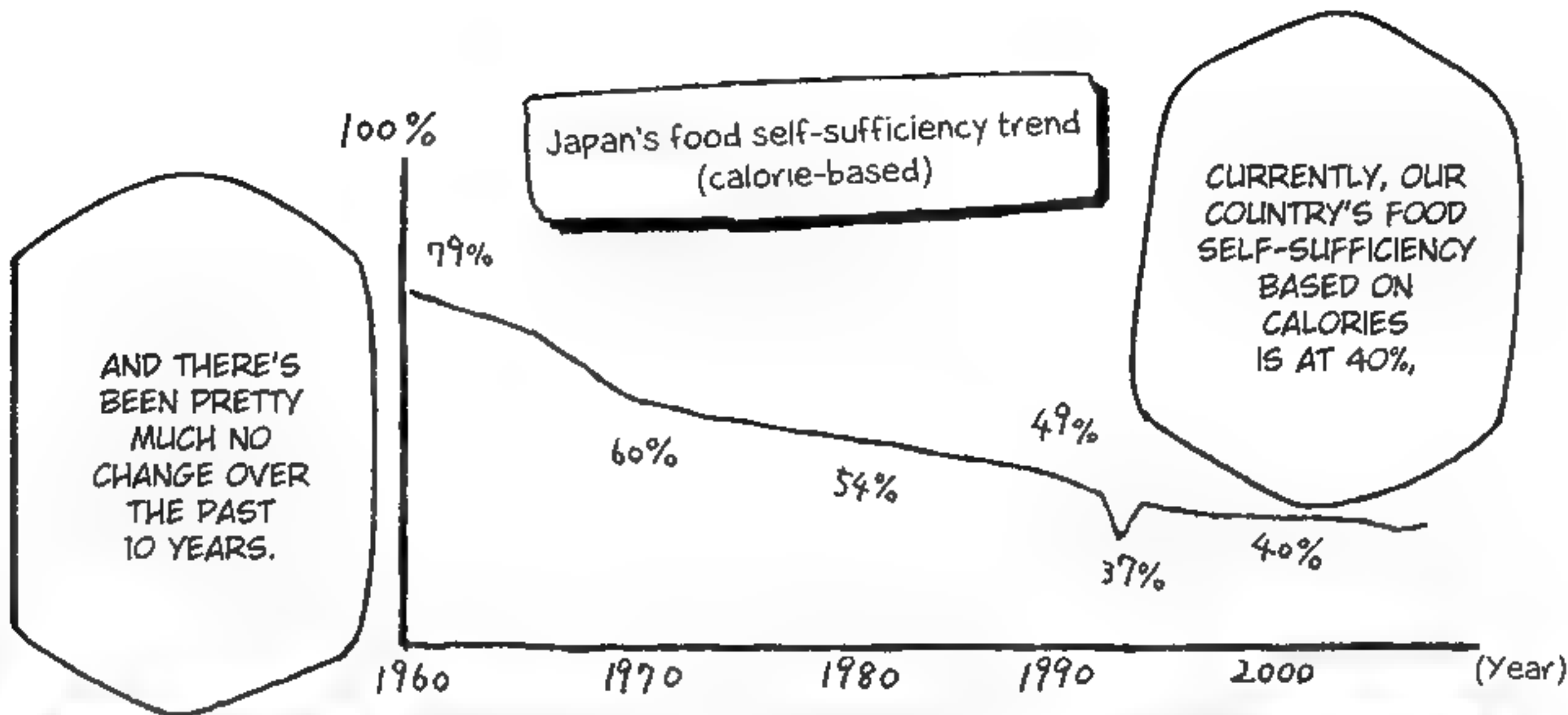
No one wants things bugs have eaten, though.

IN COMPARISON, PEOPLE TOLERATE ORGANIC PRODUCE THAT'S IRREGULARLY SHAPED,

AND EVEN THOUGH THEY'RE STRICT WHEN IT COMES TO ABNORMAL PRODUCE, SURVEY RESULTS SHOW THAT OVER 90% OF CONSUMERS PREFER PRODUCE GROWN DOMESTICALLY.

Organic

Organic



Food self-sufficiency by prefecture (calorie-based, 2006)

Rank	Prefecture	Self-sufficiency %	Farmland area (%)
	Nationwide	39	100
1	Hokka do	195	25.0
2	Akita	175	3.3
3	Yamagata	133	2.7
4	Aomori	118	3.4
5	Iwate	105	3.3
	...		
Booby	Osaka	2	0.3
Last	Tokyo	1	0.2

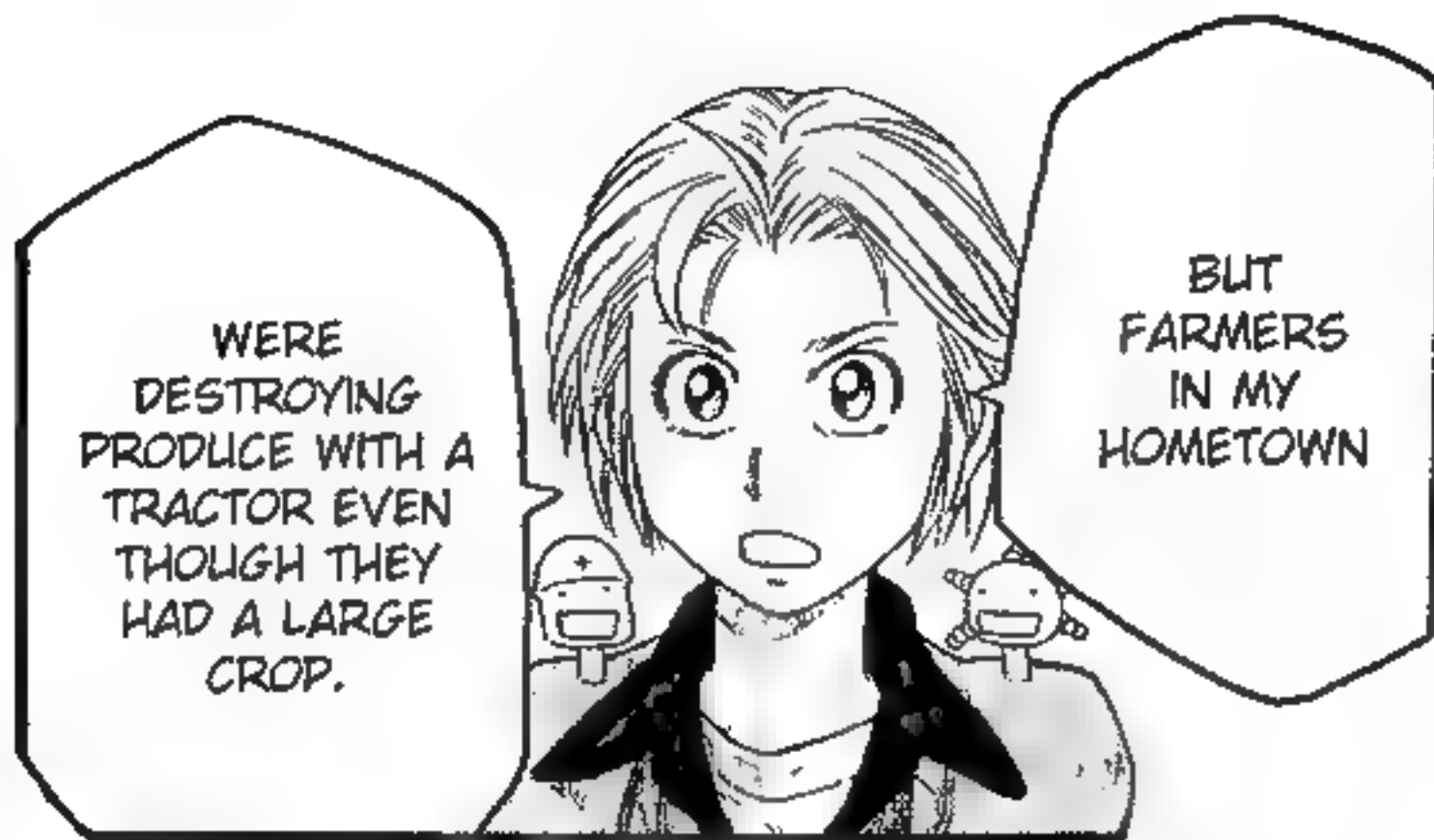
AND SO, I WONDERED IF THE ABNORMAL PRODUCE THAT WAS DISCARDED COULD BE CONSUMED IN THE CITIES, BUT WHEN I TOOK SHIPPING AND LABOR COSTS INTO ACCOUNT, IT WASN'T PRACTICAL.

MOREOVER, IF YOU LOOK AT THE SELF-SUFFICIENCY BY PREFECTURE, IT'S MUCH HIGHER IN NORTHERN JAPAN, AND NATURALLY, IT'S LOWER IN THE CITIES.



Keizou Itsuki
For a professor at a certain agricultural university, every day involves hands-on learning, and witnessing the remarkable growth of his students makes him happy.





WERE
DESTROYING
PRODUCE WITH A
TRACTOR EVEN
THOUGH THEY
HAD A LARGE
CROP.

BUT
FARMERS
IN MY
HOMETOWN



UM...



YOU'RE
TALKING
ABOUT
SHIPPING
ADJUST-
MENTS.

ouncil

AHHH...

re distrib

I SAW
THIS A
WHILE
BACK,



WOULD THAT
RAISE THE FOOD
SELF-SUFFICIENCY
PERCENTAGE?

IF THE WHOLE
COUNTRY COULD
CONSUME
STUFF LIKE
THAT,



HOW ABOUT
WE JUST GET
DOWN TO
BASICS?

AHH...

AND EVEN
VEGETABLES
AND SEAFOOD
ARE OVER 70%.

JAPAN'S
SELF-SUFFICIENCY
WITH RICE IS
ALMOST 100%,

EVEN IF
JAPAN'S
CALORIE-BASED
FOOD
SELF-SUFFICIENCY
IS AT 40%,

THERE'S NO
POINT IN TRYING TO
RAISE A RED FLAG
IF YOU'RE JUST
LOOKING AT THAT
NUMBER.



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

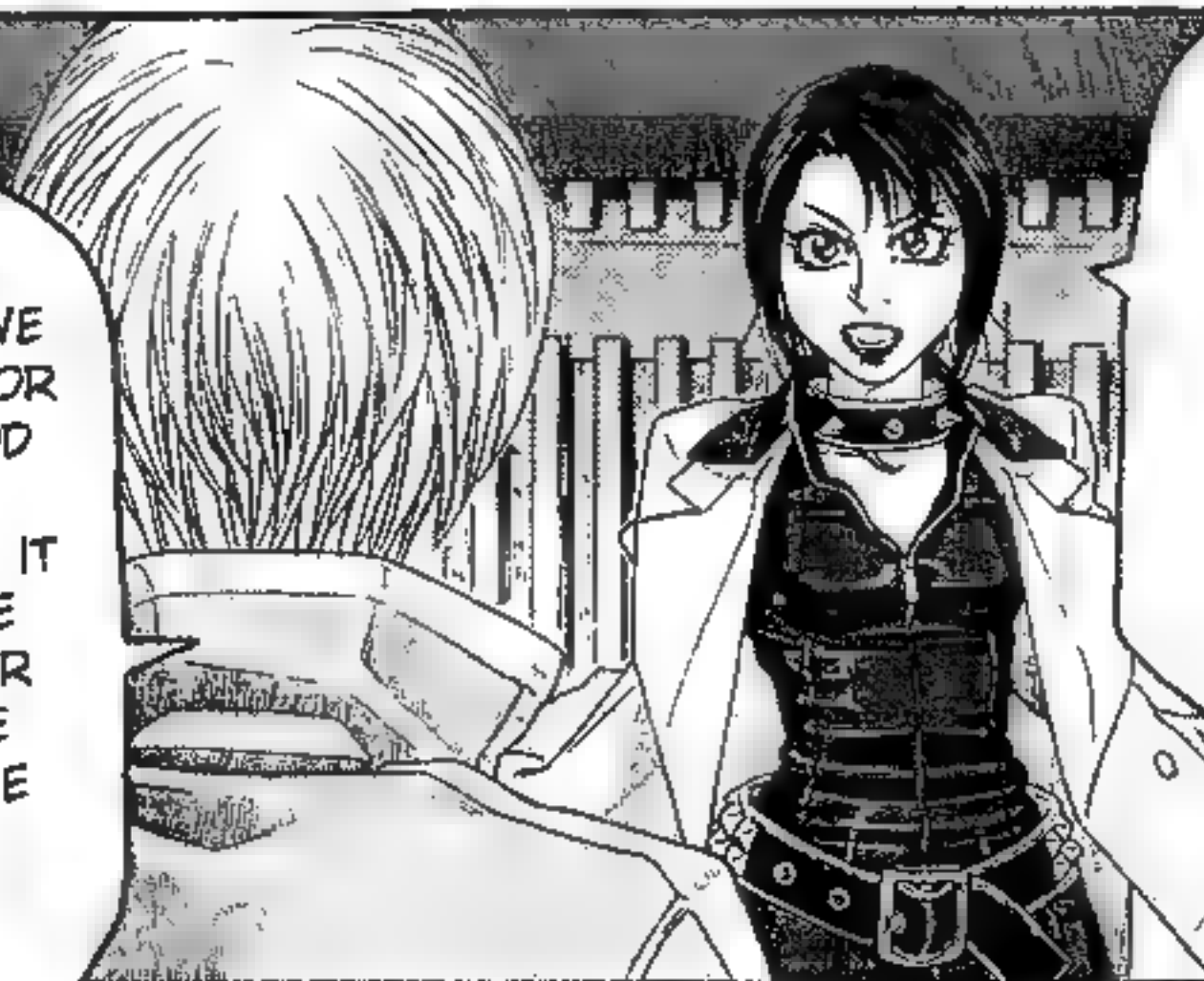
WHY IS IT
THAT PEOPLE
SAY WE HAVE TO
RAISE THE FOOD
SELF-SUFFICIENCY
RATE BECAUSE
40% IS THOUGHT
TO BE TOO LOW?

TO BEGIN
WITH,



OR IS IT BECAUSE WE
SHOULD PREPARE FOR
THAT LOOMING FOOD
CRISIS WE OFTEN
HEAR ABOUT? OR IS IT
ABOUT MAKING THE
COUNTRY STRONGER
TO MAKE US MORE
COMPETITIVE ON THE
WORLD STAGE?

BECAUSE MOST
MAJOR COUNTRIES
ALL HAVE A HIGH
RATE? BECAUSE
ENGLAND IMPROVED
THEIR LOW RATE?



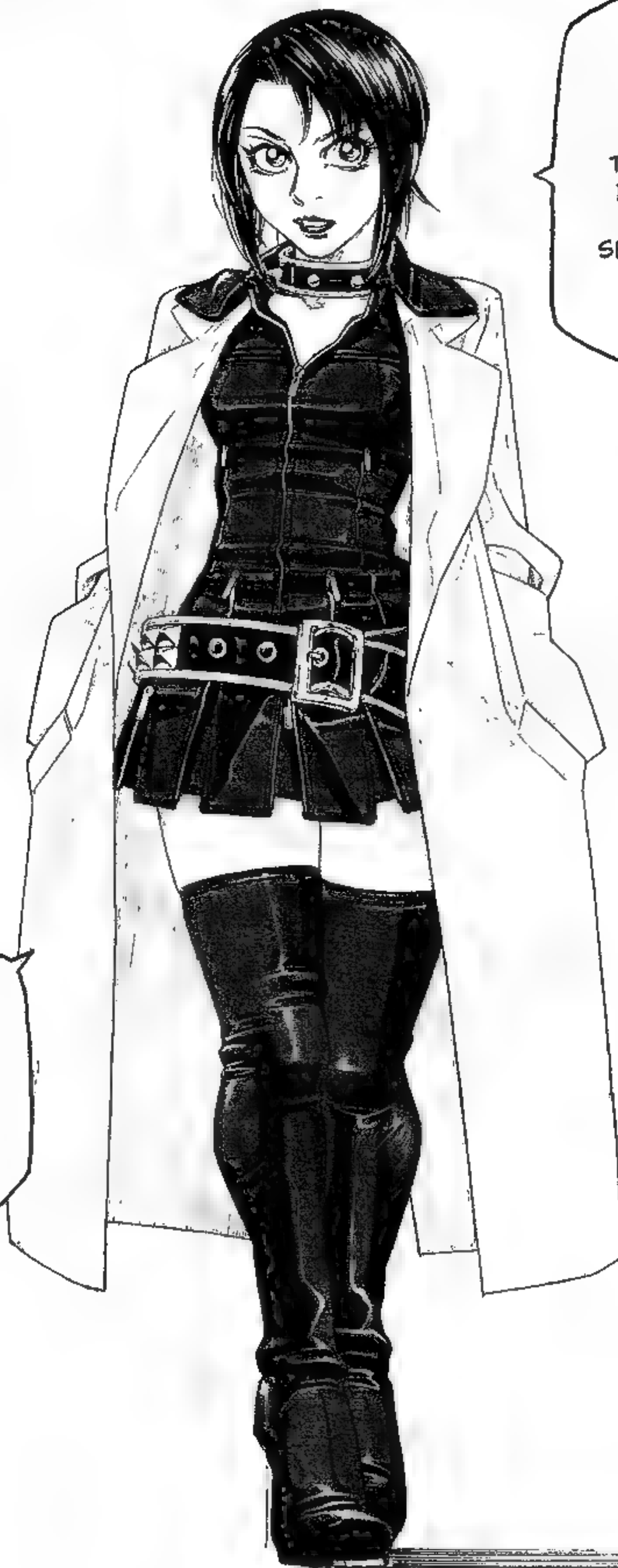
AND THERE WERE
RESPECTED PEOPLE
WHO SUGGESTED
THAT ALL OF OUR
FIELDS SHOULD BE
CONVERTED INTO
FACTORIES SO
JAPAN CAN BE AN
INDUSTRIALIZED
NATION BECAUSE OF
OUR STRENGTH
IN INDUSTRIAL
PRODUCTS.

WHEN I WAS A
KID, THERE WERE
SCHOLARS WHO
SAID THAT THE
WORLD'S OIL
SUPPLY WOULD
RUN OUT BY THE
BEGINNING OF THE
21ST CENTURY,



This story is fiction, but there will be a big announcement next time. It was actually supposed to be this time, but certain circumstances unfortunately made us push it back.

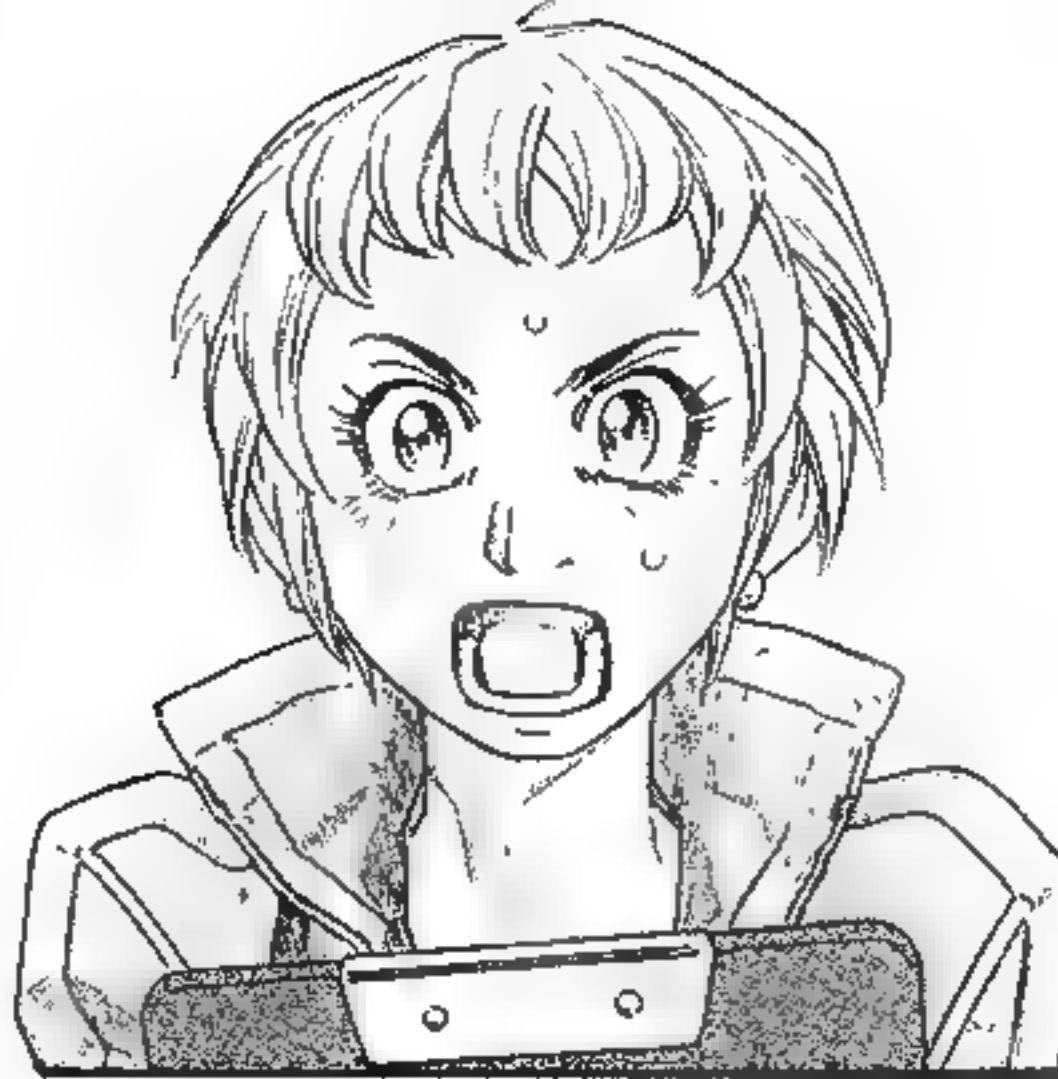
CH. 101: FOOD SELF-SUFFICIENCY



IN SHORT, I
DON'T THINK
THAT THERE'S A
PROBLEM WITH
THE FOOD
SELF-SUFFICIENCY
RATE.

ISN'T IT
JUST A
CRAZE?

THERE'S
NO BASIS
FOR THAT!



TH-

Relaxed education
Hasegawa-san seems to be talking about how the curriculum guidelines in use since 2002 were deemed unacceptable and started to be reviewed in 2005 because of things like "a five-day school week", "p. = 3" and "you don't have to learn how to find the area of a trapezoid", but in the first place, relaxed education had its start in 1977 with the introduction of the relaxed curriculum guidelines, so nowadays, almost everyone is from the "relaxed generation"

That sounds like how you'd deal with it in relaxed education.

IF IT REALLY IS A PROBLEM OR A CRISIS,

THEN BY STIRRING THINGS UP WITH ROUNDED NUMBERS, ISN'T IT WEIRD THAT THEY'RE DEALING WITH IT SO FLIPPANTLY?



THAT'S JUST YOUR PERSONAL OPINION, HASEGAWA-SENPAI.

YOU WON'T BE ABLE TO CONVINCE ME WITHOUT ANY SPECIFIC EXAMPLES.



'99	39.8
'00	39.7
'01	40.0
'02	40.4
'03	39.7
'04	39.6
'05	39.8
'06	39.3
'07	39.8 %

THEN DID ALL OF YOU KNOW THAT THE SELF-SUFFICIENCY RATE ALSO INCLUDES PREDICTED VALUES CALCULATED BY JUST THREE PEOPLE,

Food self-sufficiency trend (calorie-based)

Even rounded up, this was the first time it was reported as "below 40%", so this is when the food self-sufficiency rate started to become more well-known.

OR THAT EVEN IF THEY SAY IT HASN'T DIPPED BELOW 40%, IT SOMETIMES DROPS INTO THE 30% COLUMN ONLY TO END UP GETTING ROUNDED BACK UP TO 40%?



CROPS GROWN FOR LIVESTOCK TO BE USED AS GRAIN AND HAY FODDER ARE ALSO FACTORED INTO IT.



YOU UNDERSTAND THAT THE FOOD SELF-SUFFICIENCY RATE DOESN'T JUST COUNT TOWARDS WHAT PEOPLE EAT, RIGHT?

ROUGHLY SPEAKING, IN TERMS OF THE WEIGHT HARVESTED, WHEAT IS CURRENTLY EQUIVALENT TO APPLES OR TANGERINES.

Soybeans are equivalent to squashes and oysters.



UHHH, THAT'S A PRETTY ROUGH EXAMPLE EVEN COMING FROM YOU, PROFESSOR.

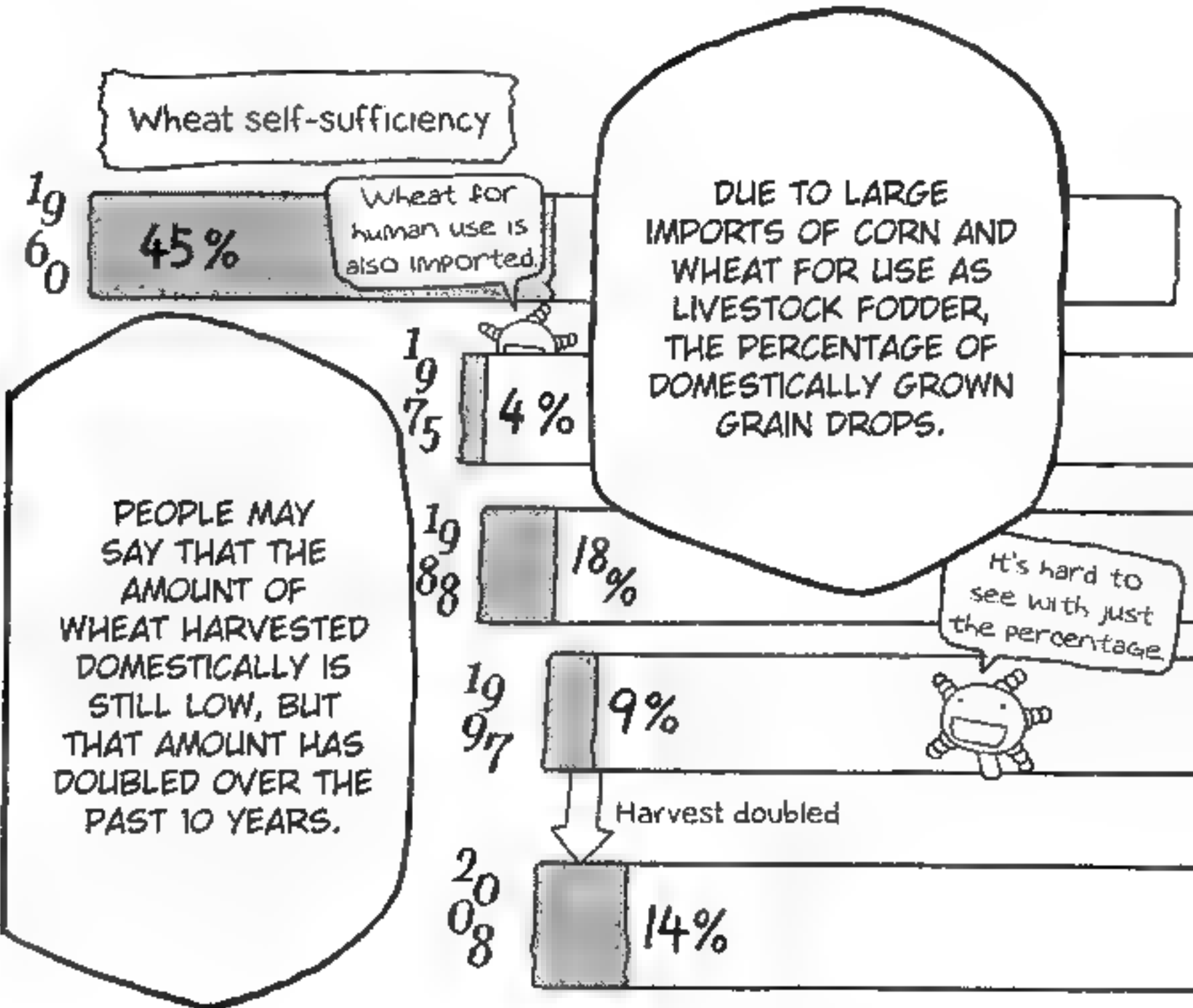
28%

(2008)

BUT THEN HOW DOES IT GET THIS LOW WHEN OUR SELF-SUFFICIENCY WITH RICE IS ALMOST 100%?

THE SELF-SUFFICIENCY PERCENTAGE FOR GRAINS IS VIEWED AS PARTICULARLY PROBLEMATIC,

Tadayasu Sawaki
He's the least self-assertive main character in Evening





Do they want us to be isolationists?



BUT I ALWAYS THOUGHT IT WAS SUSPICIOUS SINCE I WONDERED WHY WE'D END UP WITH SO MANY POTATOES.

MAFF

Without any imports, this is an example of what Japan's diet would be like

Breakfast	Rice	Pickles	2 potatoes
Lunch	2 sweet potatoes	Potato	A little fruit
Dinner	Rice	Sweet potato	Slice of fish

1 bowl of udon or miso soup every 2 days

2 bowls of natto every 3 days

1 cup of milk every 6 days

1 egg every 7 days

1 serving of meat every 9 days

WHEN FOOD SELF-SUFFICIENCY COMES UP, YOU OFTEN HEAR REPORTS IN THE MEDIA THAT SAY "THIS IS WHAT IT WOULD BE LIKE IF WE JUST RELIED ON DOMESTICALLY PRODUCED FOOD,"

(MAFF, 2007)

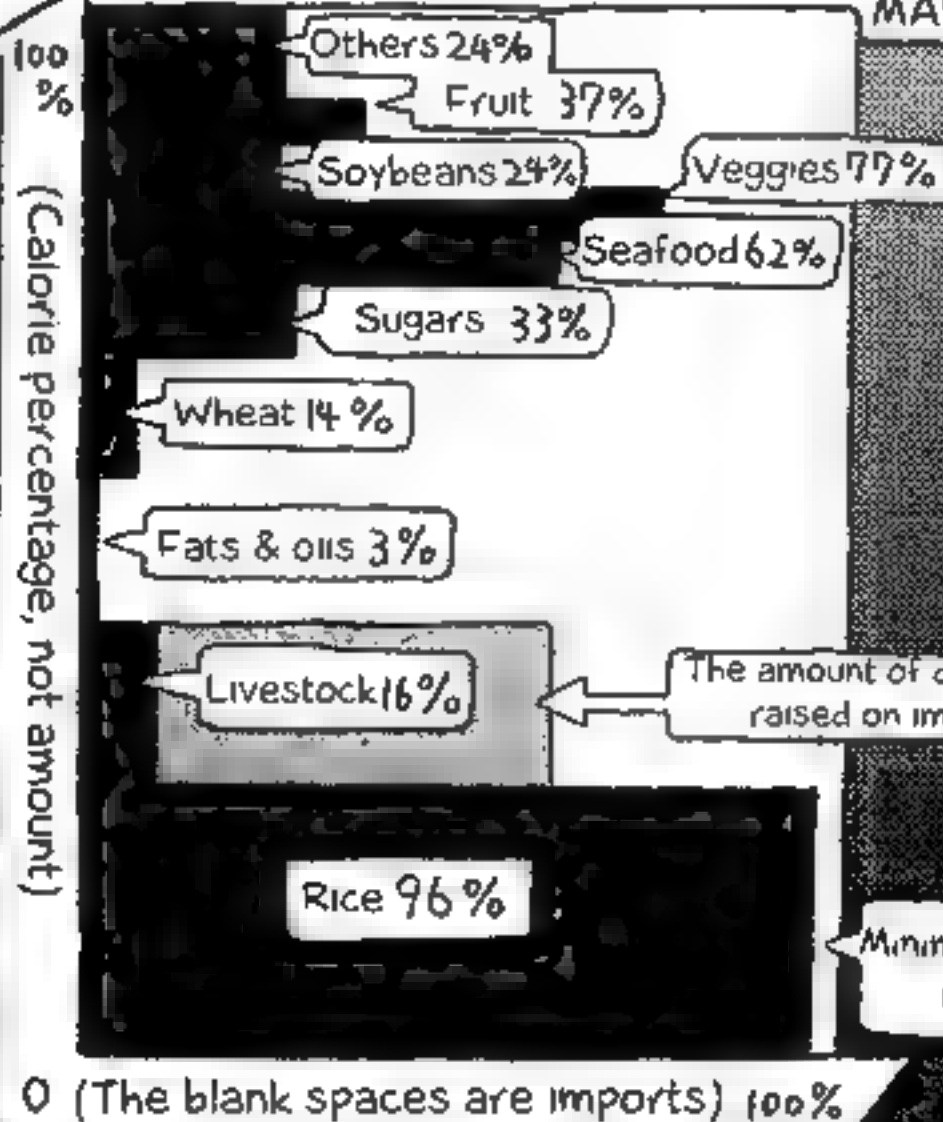
Also from MAFF

Things that would have a self-sufficiency rate of over 90%

Rice, potatoes, saury, sardines, skipjack tuna, mackerel, cucumbers, eggplant, okra, lettuce, mulukhiyan, spinach, fava beans, turnips, garlic chives, tangerines, oysters, cabbage, enoki mushrooms, nameko mushrooms, seaweed, kelp

Percentages of food consumed (vertical graph) & each item's separate self-sufficiency rate (horizontal graph)

MAFF, 2007



BUT IF LIVESTOCK RAISED WITH IMPORTED FEED ISN'T CONSIDERED "DOMESTIC", THEN IT DROPS DOWN ALL THE WAY TO 16%.

GOING BACK TO THAT STUFF ABOUT THE GRAINS, IF WE LOOK AT LIVESTOCK RAISED IN JAPAN, WE HAVE A SELF-SUFFICIENCY OF 66% WITH ANIMAL PRODUCTS,

Minimum access
The data is
are on the
next page.

California rice happens to be more popular than Japanese rice.



BUT A GOOD EXAMPLE OF WHAT WOULD HAPPEN IS THAT EGG YOLKS FROM CHICKENS RAISED ON RICE WOULD TURN WHITE, AND CONSUMERS WOULDN'T LIKE THIS, SO THEY'D JUST END UP GOING BACK TO IMPORTING CORN.

Amount of eggs produced domestically ... Aprox. 100%

However,

Chickens raised on imported grains ... 90%

Food self-sufficiency rate for eggs ... 10%

NATURALLY, THERE ARE MOVEMENTS TO RAISE OUR LIVESTOCK ON RICE BECAUSE 100% OF THE RICE CONSUMED IN JAPAN IS GROWN DOMESTICALLY,



Miss
Agriculture!

IS THE SELF-
SUFFICIENCY
RATE
SOMETHING
THAT
POINTLESS?

WAIT A
SECOND!

Minimum
access

This is
thought to be
an obligat on
of the
min mum
amount of
rice that must
be imported
based on
internat onal
relations,
but it's not
an obligat on.
In order to
avoid rice
freely be ng
imported, th s
has to do with
the import
cell ng on the
rice that the
government
reluctantly
accepts into
the country.

I-I-I'm sorry!

I CAN'T
SAY IT'S
POINTLESS,

BUT I THINK
LUMPING ALL OF
THAT TOGETHER
INTO A 40%
FIGURE IS A BIT
OF A STRETCH.

EGGS?

THE
COLOR
OF EGG
YOLKS
COMES
FROM
CORN!?

THEN IF
WE FED
CHICKENS
PINK RICE,
WOULD THE
YOLKS TURN
A LITTLE
PINK!?

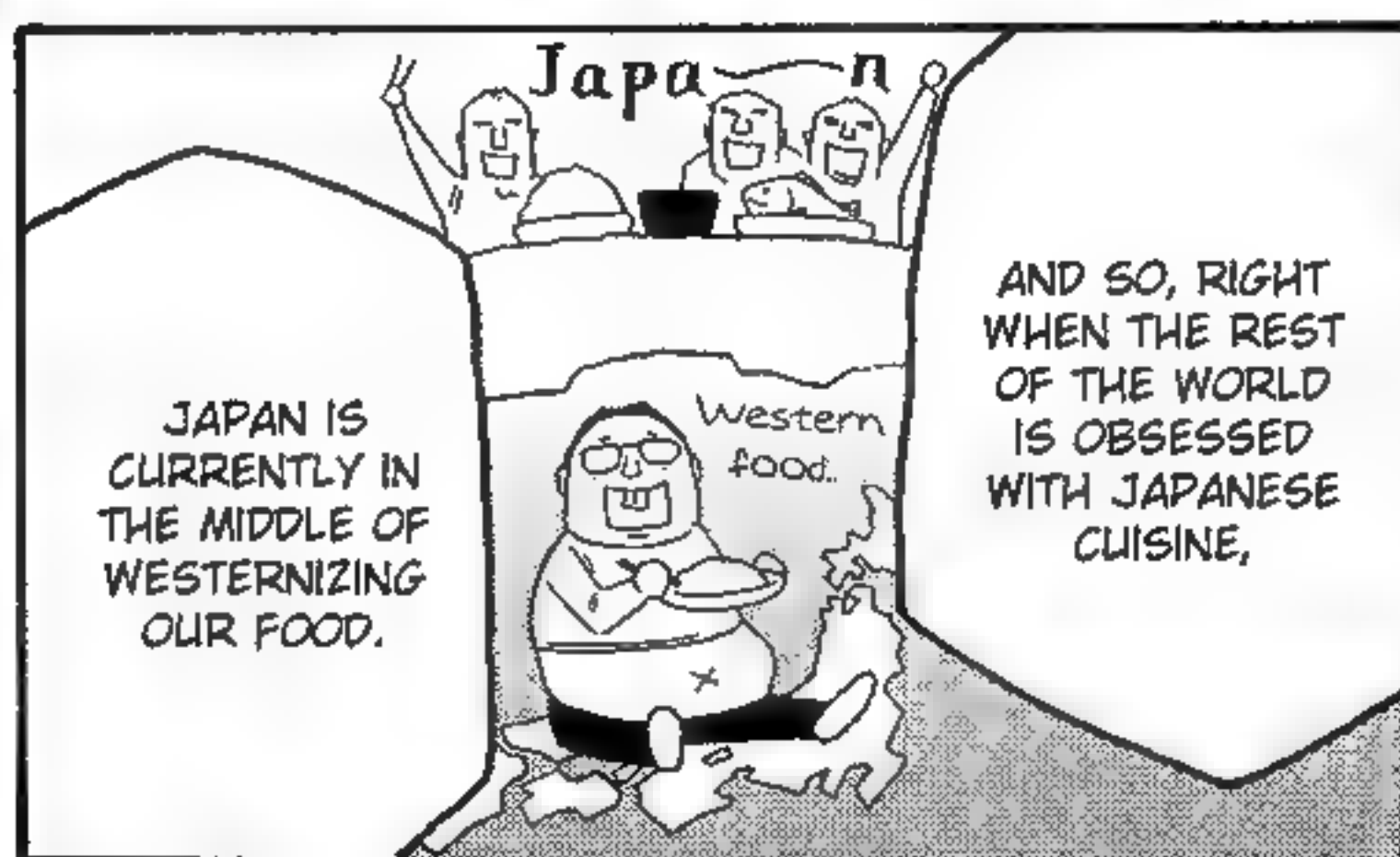
I DOUBT IT.

I THINK IT'S NORMAL TO
IMPORT INGREDIENTS
FOR WESTERN FOOD,
AND WHEN YOU
CONSIDER THAT WE'D
HAVE TO MAKE THOSE
THINGS DOMESTICALLY
TO RAISE THE
SELF-SUFFICIENCY RATE,
IT SEEMS A LITTLE
SHORT-SIGHTED.

Nod
Nod

ISN'T THE ACTUAL
REASON FOR THE
DECLINE OF THE
SELF-SUFFICIENCY
RATE MERELY
BECAUSE WE'RE
RELYING ON
IMPORTING WESTERN
FOOD THAT CHIEFLY
USES OIL BECAUSE
OUR FOOD IS BEING
WESTERNIZED?

See the
second
panel
on the
prevous
page.




Aoi Mutou
Watch out for the flu.
This was a plug for Moyashimon's picture book "Let's Wash Our Hands"





"I HEARD
SOMEWHERE
THAT THERE ARE
SOME DUBIOUS
THINGS ABOUT
AMERICAN FOOD."

"I'VE
HEARD THAT
VEGETABLES
FROM CHINA ARE
DANGEROUS."



Kaoru
Misato

I've seen
someone on
TV that
looks a lot
like h m, but
the author
has said
that he's
been a fan
for a while
(really)

"PROBLEMS WITH
DOMESTIC PRODUCTS
THAT HAVE BEEN
MISLABELED ARE
ISSUES WITH THAT
COMPANY OR
INDIVIDUAL PEOPLE,
SO THE PRODUCTS
THEMSELVES ARE
FUNDAMENTALLY
OKAY."



"I FEEL LIKE
DOMESTIC
PRODUCTS ARE
SAFE AND
REASSURING."



IT FEELS
LIKE THERE'S A
GAP IN YOUR
ARGUMENT TO
REACH THAT
CONCLUSION!

THERE'S
NOTHING
ACTUALLY
WRONG WITH
RAISING THE
SELF-
SUFFICIENCY
RATE!



W-WAIT A
SECOND!

EVEN IF THERE
ARE PEOPLE
WHO SKILLFULLY
MANIPULATE PUBLIC
OPINIONS LIKE
THOSE, ARE YOU
SAYING THAT
THE FOOD SELF-
SUFFICIENCY RATE
IS USED AS FODDER
FOR THAT STUFF?

REALLY THAT
INTERESTED IN
AGRICULTURE
TO BEGIN WITH?



WELL,
WERE
PEOPLE



HUH!?



Associate
professor
Tachibana

He doesn't
say much



DID THE
GOVERNMENT
SAY THAT
TO THE
FARMERS?

DID THE
FARMERS SAY
THAT TO THE
GOVERNMENT?
OR DID THE
MEDIA SAY THAT
TO ALL OF US?



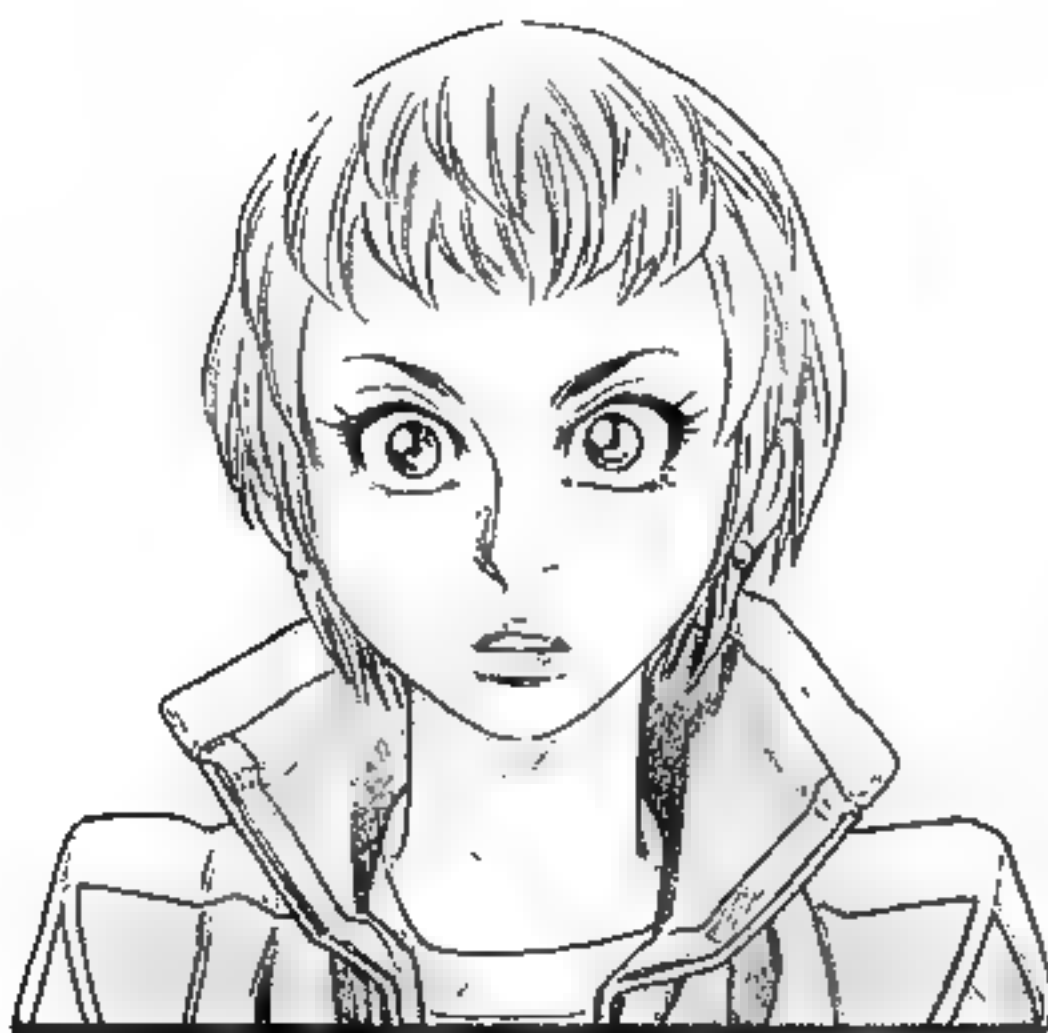
TO BE
BLUNT,

I DON'T KNOW
WHO SAID TO
WHO THAT WE
SHOULD RAISE
THE SELF-
SUFFICIENCY
RATE.

Takuma
Kawahama

He
somet mes
turns into
a Mexican,
but don't
worry
about it.





THIS MAY
SOUND LIKE
I'M KIND OF
CHANGING THE
SUBJECT,

BUT DO YOU
MIND IF I TALK
ABOUT FOOD
DISPOSAL?



AND THEN
EVERYONE
THINKS THAT
THEY'RE NOT
TO BLAME,

AND THEN
THEY WONDER
IF ANYONE EVEN
MADE A REQUEST
LIKE THAT,
RIGHT?



PEOPLE OFTEN
TAKE ISSUE WITH
HOW POINTLESS IT
IS TO INEVITABLY
THROW STUFF OUT
BECAUSE THERE'S
TOO MUCH OF IT OR
IT HAS A SHORT
EXPIRATION DATE.

How
about we
take over
soon?

We
don't have
anything
to do

ISN'T IT SEEN AS A
PROBLEM THAT THE
FOOD INDUSTRY,
THE FOOD SERVICE
INDUSTRY AND
CONVENIENCE
STORES THROW
OUT FOOD THAT CAN
STILL BE EATEN?

NATURALLY,
COOKING SCRAPS
COUNT FOR HALF
OF THAT, BUT
CLOSE TO 40%
OF IT INVOLVES
LEFTOVER FOOD.

Food disposed of
by the entire food
service industry

6 million tons

Ordinary
households

10 million tons

By the way, Japan imports 30 million
tons of agricultural produce.

HOWEVER,
SURVEYS HAVE
ACTUALLY SHOWN
THAT ORDINARY
HOUSEHOLDS ARE
THROWING OUT
MORE FOOD THAN
THE ENTIRE FOOD
SERVICE INDUSTRY.

Examples of untouched food

AMONG THE
UNTOUCHED FOOD,
20% IS LESS THAN
ONE WEEK PASSED
ITS EXPIRATION
DATE, AND ANOTHER
40% HASN'T
EXPIRED.



In a 3-pack of natto, the
last one is thrown out
after it's left over.

You buy a rice ball with the
intention of eating it, but it's
left uneaten in the end.



You buy a large amount of bread,
but then you're away from home
for a few days, so you throw it
away when you come back.



AND WHAT'S
MORE, 10% OF THAT
LEFTOVER FOOD
IS UNTOUCHED,
WHICH AMOUNTS
TO 1.06 MILLION
TONS.

Expiration date

This is the
cutoff date
companies put
on products
to denote
"up to the
time it will
taste best".
It's not like it
can't be eaten
after this
date, and the
taste won't
suddenly
change,
either.
Basically,
just take the
"expiration
date" to
mean that you
can still eat it
after that
date, but it
might be bad
after that
date.

I used 10 trillion
yen to roast this
sweet potato!



TO PUT IT
ANOTHER WAY,
WOULDN'T YOU
GET MAD IF THE
GOVERNMENT
THREW AWAY
30% OF THE
COLLECTED
TAXES?

BUT THAT'S
WHAT EACH
HOUSEHOLD
IS DOING.



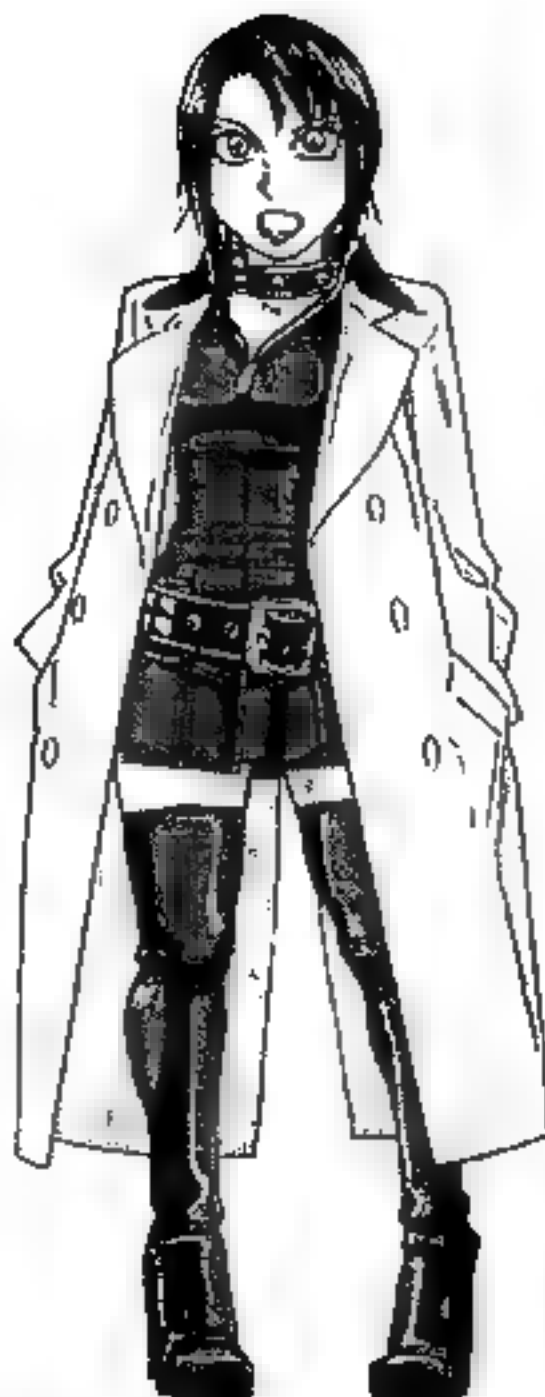
WOOOW!



FOOD THAT
CAN STILL
BE EATEN
IS BEING
THROWN
OUT.

A 2005 SURVEY
FOUND THAT
AMONG THE FOOD
PROVIDED IN THE
COUNTRY, ONLY
70% OF IT IS
EATEN.

BUT THE SAME PROBLEMS OCCURRING TODAY RELATED TO AGRICULTURE AND FOOD WITH RESIDUAL PESTICIDES ON FOREIGN PRODUCE, MISLABELED FOOD AND LOSS FROM FOOD DISPOSAL HAVE BEEN HAPPENING FOR THE PAST 20 OR 30 YEARS, SO I THINK A LOT OF THAT CAN BE APPLIED TO TODAY.



YOU MAY THINK THAT NONE OF THAT APPLIES TODAY BECAUSE THIS DATA IS FROM 10 YEARS AGO,



Keizou Itsuki

How happy it must make him as both a teacher and a guide in life to hear his students eagerly discuss an argument (I'm guessing).

TRY TO REDUCE THOSE FROM HAPPENING AS MUCH AS POSSIBLE?

COULD EVERY PERSON

Pretty much

BESIDES, IT'S NOT LIKE WE CAN SAY THAT WE DON'T HAVE ANY IDEA AS TO WHAT CAUSES IT.

But...

I eat most of them.

I'm sorry

VARIOUS THINGS ARE PROPOSED AND THEN DISAPPEAR RELATED TO HELPING THE ENVIRONMENT.

YOU HAVE TO REALLY THINK ABOUT IT.

CAN'T YOU THINK UP VARIOUS REASONS, LIKE YOU MADE TOO MUCH, OR YOU ACCIDENTALLY LET SOMETHING GO BAD, OR YOU WERE JUST TRYING TO ORGANIZE THE FRIDGE?



INSTEAD OF A CRAZE, THIS IS JUST A RETURN TO COMMON SENSE. THE PROBLEM IS WITH HOW PEOPLE THINK.

WHOEVER SAYS THAT ECOLOGY IS A "CRAZE" DOESN'T UNDERSTAND ANYTHING.



JUST DOING THOSE THINGS WOULD ABSOLUTELY REDUCE WASTE.

"JUST EAT WHAT'S NECESSARY."
"EAT EVERYTHING YOU HAVE."
"EAT THINGS SO YOU DON'T THROW THEM OUT."



HOWEVER, THAT WOULDN'T RAISE THE FOOD SELF-SUFFICIENCY RATE EVEN 1% BECAUSE THIS IS AN ISSUE WITH CONSUMPTION,

BUT SOMETHING LIKE THAT IS MORE TANGIBLE AND FAMILIAR, RIGHT?

Eco craze

This was a phenomenon in the second half of 2000 surrounding businesses that counted on people buying various things they were told were good for the environment because it made them feel like they were doing something good. An example of this is an expensive reusable shopping bag. It's related to LOHAS.

What?

HASEGAWA-KUN IS
QUITE IMMATURE
FOR HER TO BE
COMPLAINING ABOUT
SOMEONE ELSE'S
RESEARCH.

BUT
I'M SORRY,
KOSAKA-SAN.

I MUST
SAY...

WE'RE GONNA
BE MAKING
KIMCHI STEW
AFTER THIS, SO
WOULD YOU AND
TACHIBANA-KUN
LIKE TO JOIN US?

BUT
EVEN LIKE
THIS, SHE'S
MELLOWED
OUT QUITE
A BIT.

HEARING
ARGUMENTS
FROM YOUNG
PEOPLE SURE
IS NICE,

CAN I SAY
A LITTLE
SOMETHING,
TOO?

BUT
BEFORE
WE EAT,

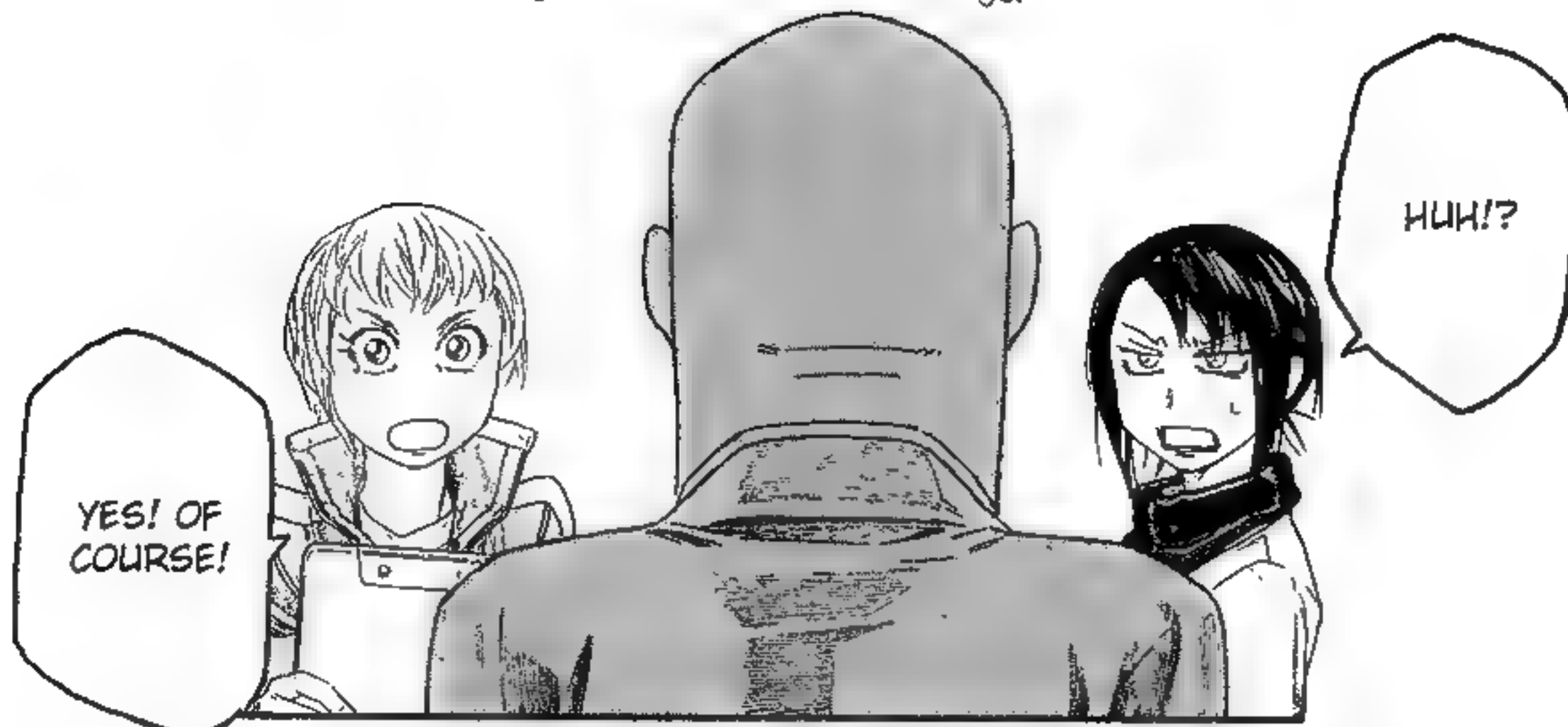
Thinking
about
dinner

What
about
us?

Just
learn
about
agriculture
in class!

Eager

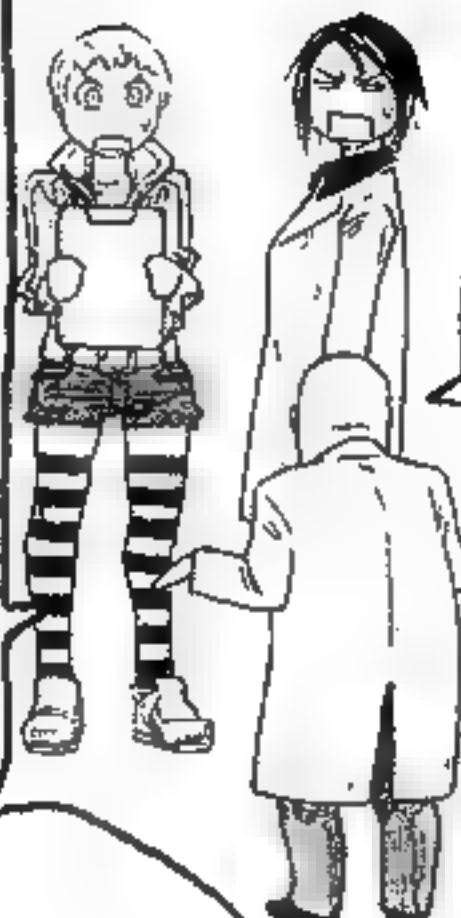
Eager



IF YOU PUT A FOCUS ON THE SELF-SUFFICIENCY RATE, YOU COME ACROSS THINGS THAT ARE PREFIXED WITH VIRTUAL SUCH AS VIRTUAL WATER, WHICH IS HOW MUCH WATER IS USED TO PRODUCE A GIVEN CROP. THIS BRINGS UP IDEAS THAT JAPAN IS DEPENDENT ON OTHER COUNTRIES, AND THEN WHEN YOU CALCULATE THE FOOD MILEAGE, WHICH IS HOW MUCH IT COSTS TO TRANSPORT A FOOD ITEM TO JAPAN, THERE ARE SOME PEOPLE WHO SAY THAT IT'S JUST A WASTE, AND AS THE IDEAS BEGIN TO GET FURTHER AWAY FROM THE POINT AND ARE UP IN THE AIR, INDIVIDUAL SPECIFIC ARGUMENTS SHOULD BE DEVELOPED THAT ARE MORE GROUNDED WHICH TREAT THE SELF-SUFFICIENCY RATE AS A SIMPLE APPROXIMATION. JUST LIKE WITH THE EGGS IN MUTOU-KUN'S EXAMPLE THERE'S A TRICK TO THE LOW SELF-SUFFICIENCY RATE OF FRUIT. THE AMOUNT OF FRUIT PRODUCED DOMESTICALLY IS ACTUALLY LARGER THAN THE PERCENTAGE GIVEN, BUT JAMS AND PROCESSED FOODS THAT ARE PASTES MADE FROM FRUIT ARE ALSO INCLUDED IN THE CALCULATION OF THE FRUIT SELF-SUFFICIENCY RATE, SO IT'S LOWERED. IN SHORT, ALTHOUGH I'LL BE REPEATING MYSELF, EVEN IF YOU JUST LOOK AT THE FOOD SELF-SUFFICIENCY RATE. IT'S NOT AS IF YOU'RE TOUCHING ON THE ESSENCE OF THE PROBLEM, SO I DON'T THINK YOU SHOULD PUT MUCH STOCK IN IT. IN OTHER WORDS, TO SUM THINGS UP,

Gaaaaah!

AS TO WHY FOOD SELF-SUFFICIENCY TENDS TO BE SO SINGLE-OUT HASEGAWA-KUN ALSO TOUCHED ON A LOT OF NEWS BEING WRITTEN ABOUT DOUBTS TOWARDS IMPORTED GOODS, BUT AS AN EXAMPLE THAT TAKES A DIFFERENT APPROACH, THERE'S CURRENTLY A CONSERVATIVE TREND WORLDWIDE, AND THERE ARE SOME WHO THINK THAT PRAISING DOMESTICALLY-PRODUCED FOOD IS THE MAIN CAUSE OF THAT, BUT ALTHOUGH THERE ARE PROS AND CONS RELATED TO WIDESPREAD ATTENTION BEING GIVEN TO FOOD. IT MIGHT BE SOMETHING VERY GOOD. THERE ARE TWO SEPARATE METHODS TO CALCULATE SELF-SUFFICIENCY ONE BASED ON CALORIES AND THE OTHER BASED ON MONEY BUT A CALORIE-BASED SYSTEM IS MORE WIDELY USED BECAUSE IT'S MORE CLOSELY RELATED TO DAILY LIFE. HOWEVER, WHAT I WANT YOU TO TAKE INTO ACCOUNT IN THE FIRST PLACE IS THAT A "CALORIE" IS MERELY RELATED TO THE CALORIFIC VALUE AND FUNDAMENTALLY HAS NO RELATION TO "NUTRITION" FOR EXAMPLE, IF YOU ATE 100% SELF-SUFFICIENT RICE FOR YOUR DAILY NEEDED CALORIE INTAKE. THAT WOULDN'T BE ANY GOOD FROM A NUTRITIONAL STANDPOINT RIGHT? THERE'S NO POINT IN EATING SOMETHING THAT DOESN'T PROVIDE A NUTRITIONAL BALANCE IN SHORT EVEN IF YOU INCREASE THE SELF-SUFFICIENCY RATE FOR "JUST" ONE ITEM, NOT ONLY IS THAT POINTLESS, BUT IF YOU'RE AIMING FOR A SITUATION WITH A BALANCE WITH THE BIG FIVE NUTRIENTS FROM FOOD ENTIRELY PRODUCED DOMESTICALLY THEN INSTEAD OF TAKING THE FOOD SELF-SUFFICIENCY RATE FROM 40% TO 45% OR 60%, THAT IDEAL WON'T EVEN BE REACHED UNLESS IT'S AT 100% WHEN DISPLAYED ON A GRAPH. IF YOU THINK OF IT LIKE THAT YOU CAN SEE WHY IT'S SO ABSURD TO ONLY TAKE ISSUE WITH THE SELF-SUFFICIENCY RATE



Come on, let's all eat something delicious together.



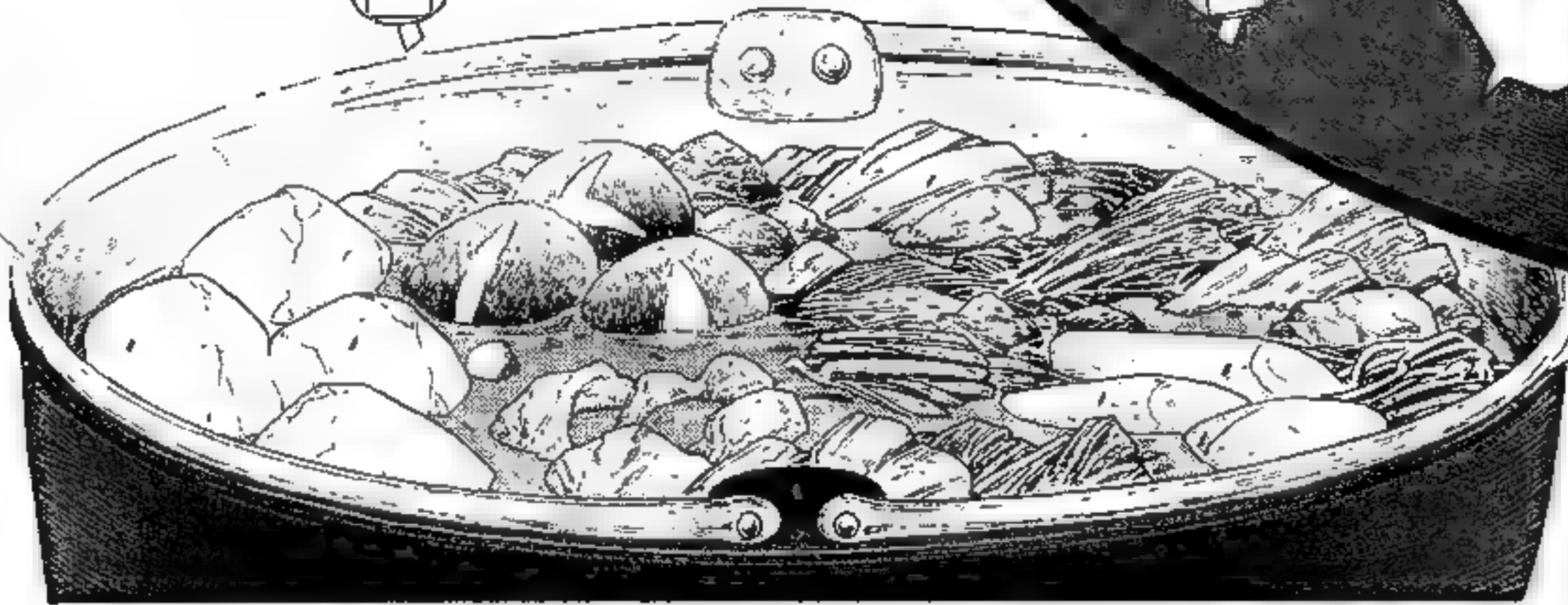
Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

Hoooooot!

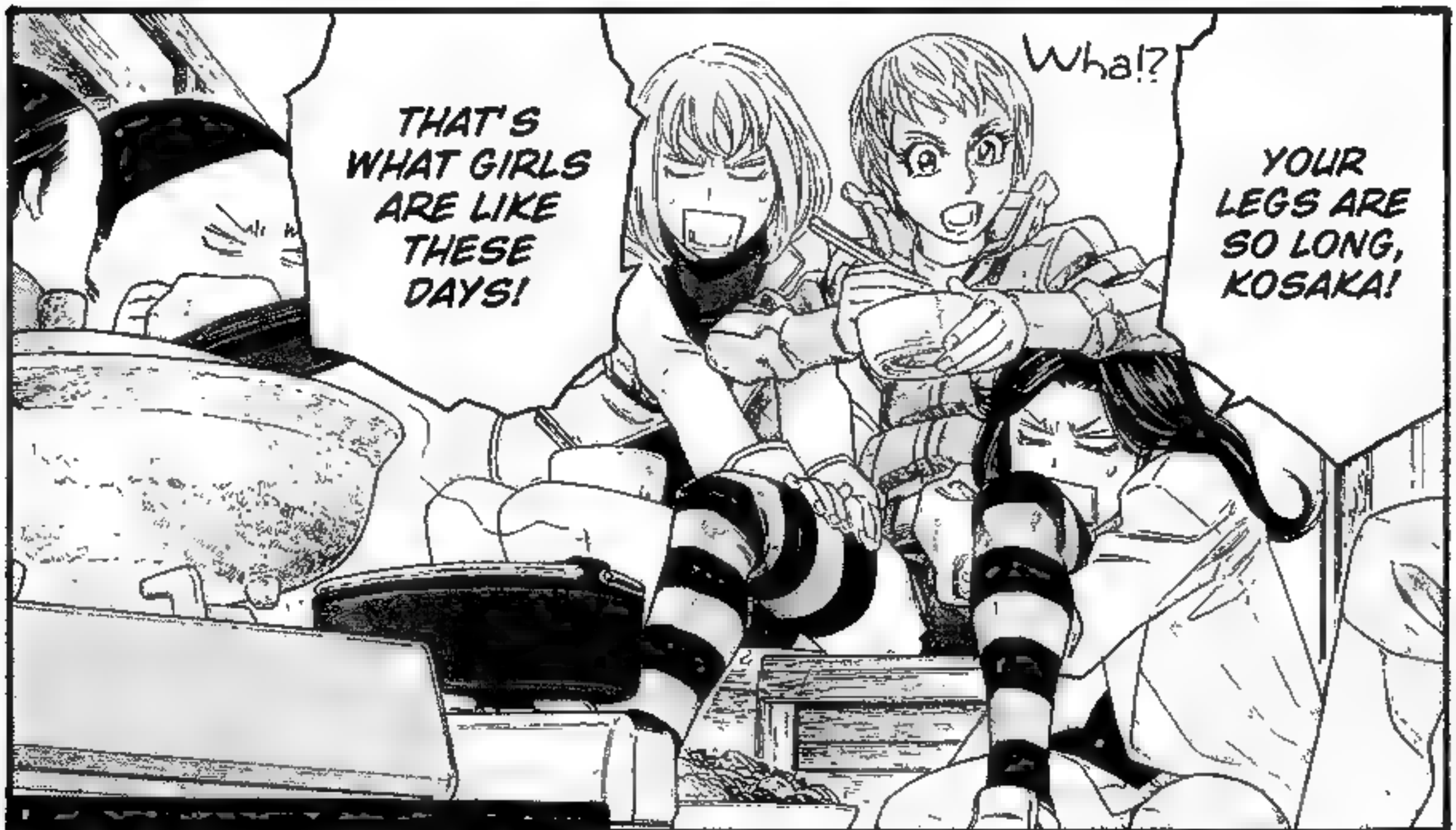
Lift



THAT'S
WHAT GIRLS
ARE LIKE
THESE
DAYS!

What?

YOUR
LEGS ARE
SO LONG,
KOSAKA!



BUT NO MATTER
HOW MUCH THEIR
EATING HABITS
CHANGE, THEY'VE
NEVER ABANDONED
KIMCHI.

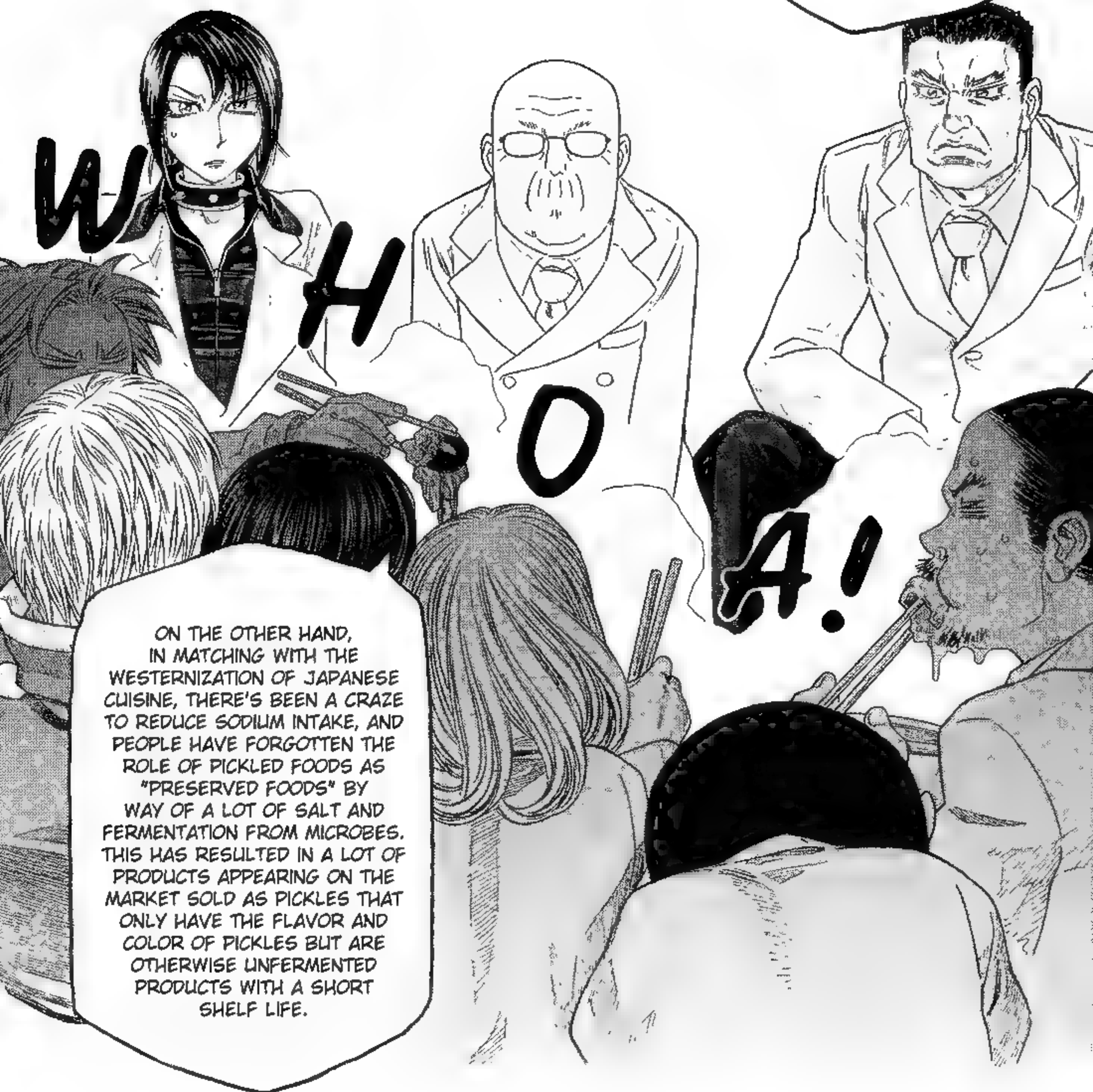
IT'S
READY!

FOR THE EXACT
SAME REASON AS IN
JAPAN, THE REPUBLIC
OF KOREA'S FOOD
SELF-SUFFICIENCY
RATE HAS ALSO
DRAMATICALLY
FALLEN DUE TO THE
WESTERNIZATION OF
THEIR CUISINE,

This story is fiction.

CH. 102: LET'S EAT

INSTEAD OF PICKLES
FERMENTED IN RICE
BRAN OR PICKLED
PLUMS, THE PICKLED
PRODUCT THAT'S THE
MOST POPULAR IN
JAPAN TODAY IS
OVERWHELMINGLY
KIMCHI.



ON THE OTHER HAND,
IN MATCHING WITH THE
WESTERNIZATION OF JAPANESE
CUISINE, THERE'S BEEN A CRAZE
TO REDUCE SODIUM INTAKE, AND
PEOPLE HAVE FORGOTTEN THE
ROLE OF PICKLED FOODS AS
"PRESERVED FOODS" BY
WAY OF A LOT OF SALT AND
FERMENTATION FROM MICROBES.
THIS HAS RESULTED IN A LOT OF
PRODUCTS APPEARING ON THE
MARKET SOLD AS PICKLES THAT
ONLY HAVE THE FLAVOR AND
COLOR OF PICKLES BUT ARE
OTHERWISE UNFERMENTED
PRODUCTS WITH A SHORT
SHELF LIFE.

If you combine bok choy pickled in salt and yangnyeom and pickle them together, you get bok choy kimchi!

I still can't compete with my grandma.

AND SO, EVEN WITH KIMCHI MADE IN JAPAN, THERE'S A LOT OF THOSE KIMCHI-STYLE PRODUCTS THAT MAKE USE OF THAT SORT OF FLAVORING,

BUT THINGS LIKE THAT CAN'T COMPETE WITH GENUINE KIMCHI MADE WITH TRADITIONAL TECHNIQUES, SO THERE'S NOTHING TO WORRY ABOUT IN THAT REGARD.

Yangnyeom

This is a paste made with chili pepper, garlic, ginger, various seafoods, vegetables and fruits to produce a strong flavor.

LET'S TAKE THE DAIKON RADISHES WE RECEIVED AND MAKE PICKLED DAIKON TOGETHER ANOTHER DAY.

BUT WELL, PICKLES THAT YOU COULD SAY ARE THE PRODUCT OF THE MIRACLE OF FERMENTATION THAT MAKE USE OF TRADITIONAL TECHNIQUES ARE NATURALLY STILL GOING STRONG EVEN IN JAPAN.

So good!

So good!

DON'T FIGHT! THAT POT'S FOR NOODLES AND THIS ONE'S FOR RICE!

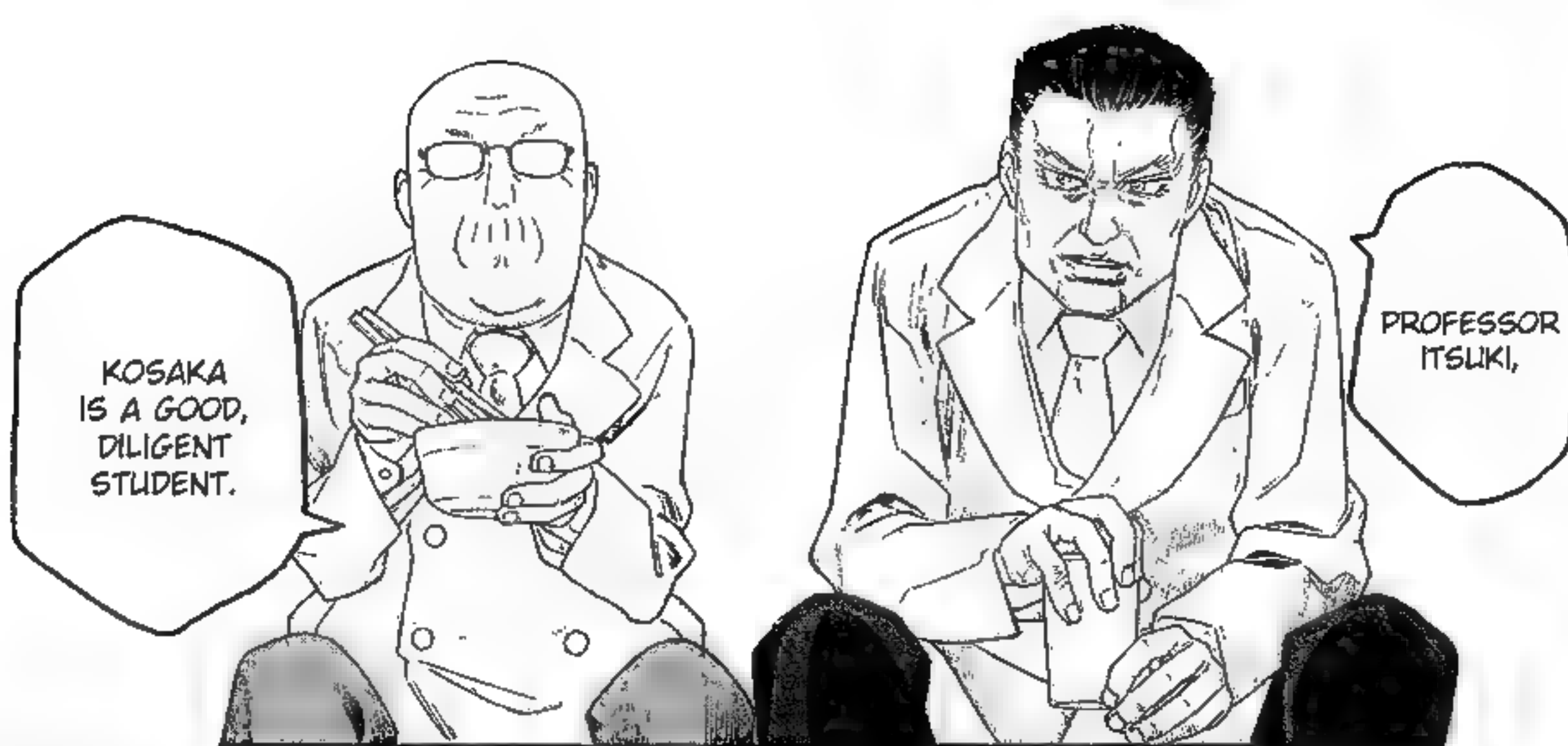
WAIT, SAWAKI-KUN! I WANNA POUR IT OVER RICE, SO JUST WAIT!

LET'S THROW IN THE NOODLES!

P. halophilus
Has it not shown up since volume 1? Oikawa's hair sure has grown since then.

L. bulgaricus
It's a secret that it's actually long and narrow.

L. acidophilus
It's a bodyguard that protects babies from bad microbes. It also protects kimchi.



KOSAKA
IS A GOOD,
DILIGENT
STUDENT.

PROFESSOR
ITSUKI,



I'M
SORRY.

I



SO I HOPE
SHE BECOMES
LIKE HARUKA
HASEGAWA
IN YOUR
DEPARTMENT.

Hmm...

OUR
DEPARTMENT
EXPECTS
A LOT
FROM HER,



Keizou
Itsuki
He's a
professor
at a certain
agricultural
university.
Is a lab
coat with
two rows of
buttons a
sign of his
position?



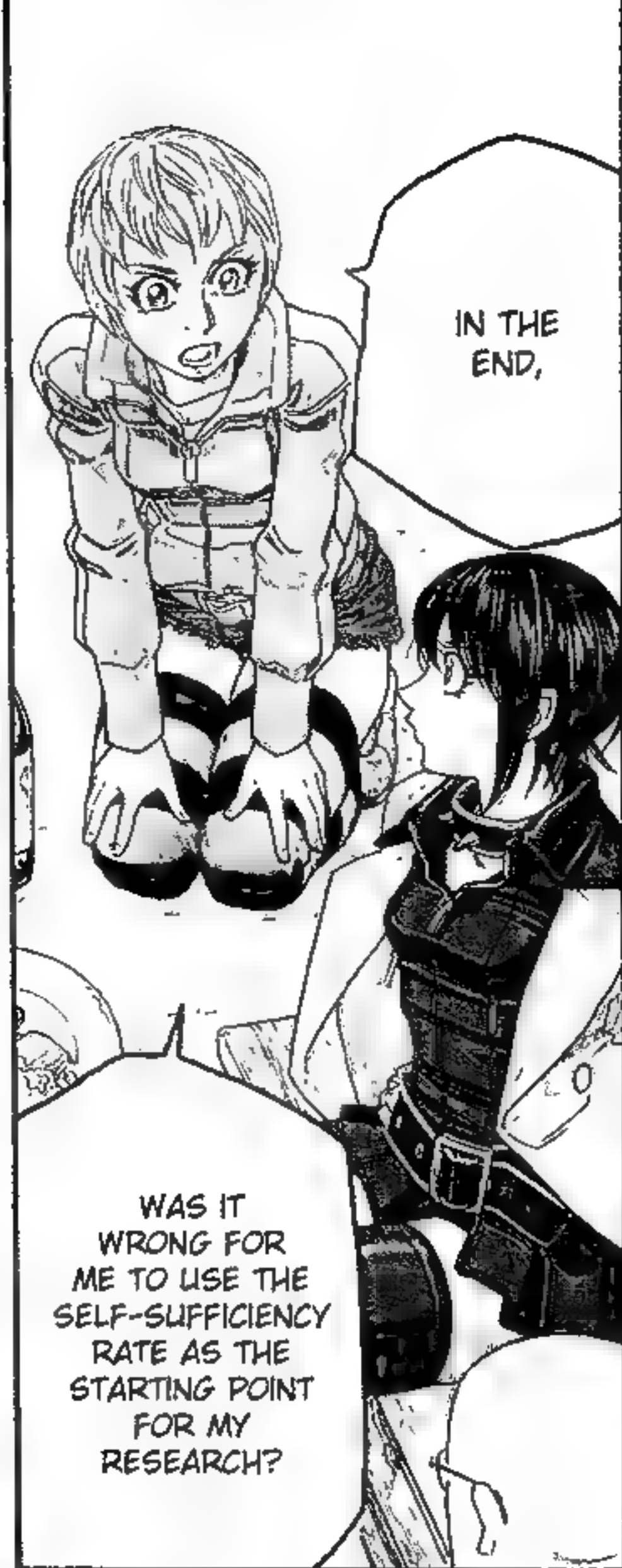
HASEGAWA-
SENPAI!

DON'T BE!
I'M
GRATEFUL
TO YOU!



THAT'S NOT
WHAT I WAS
THINKING!

NOT AT
ALL!



IN THE
END,



Associate
professor
Tachibana

His
rugged
brow
is either
because
he's a
scholar or
it's from
intense
training.



YOU WERE
INVESTIGATING
ALL OF THAT
BY YOURSELF,

S-SO I
THINK YOU
SHOULD USE
WHATEVER
IS AT YOUR
DISPOSAL.



WAS IT
WRONG FOR
ME TO USE THE
SELF-SUFFICIENCY
RATE AS THE
STARTING POINT
FOR MY
RESEARCH?



WHAT DID
SHE DO?

**SHE BIT
MY BACK!**

That had
nothing
to do with
communication!



HASEGAWA-
KUN'S
BAD WITH
PEOPLE
GETTING
ATTACHED
TO HER,

SO
KOSAKA-SAN
HAS TO DO
SOMETHING
EXTREME LIKE
MUTOU-KUN
ONCE DID.



BUT
WELL, YOUR
RESEARCH
REALLY IS
WONDERFUL,
KOSAKA-SAN.

IT REALLY
EXEMPLIFIES ONE
ASPECT OF THE
CAUSE BEHIND
AGRICULTURE'S
DERAILMENT.



Gaaaaah!

YOUR BACK
IS SO
PRETTY THAT
I JUST DID
IT WITHOUT
THINKING!

I DIDN'T
BITE YOU!
IT WAS
JUST A
KISS!

It
wasn't
like
that!



Nod Nod

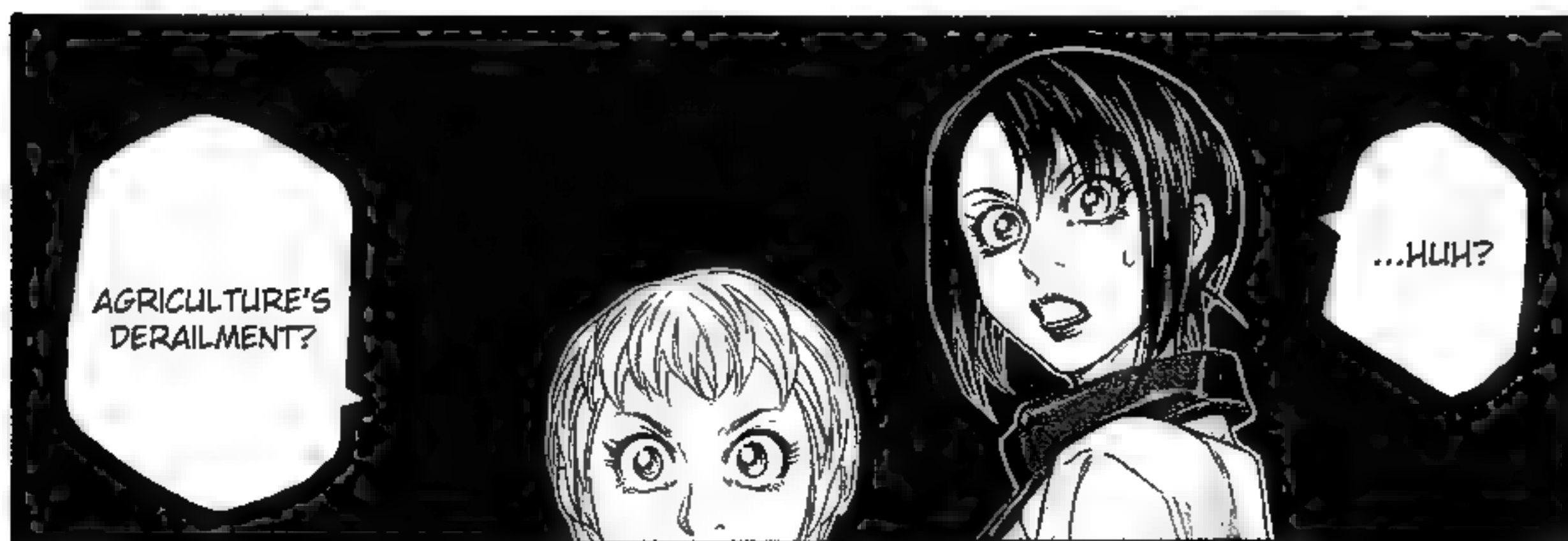
THINKING
ABOUT IT NOW,
EVEN I'M
SURPRISED
I DID THAT.

BUT WE
HADN'T
EVEN
MET EACH
OTHER YET
THEN!



Haruka
Hasegawa

Come to
think of it,
how she
got to know
Muto. Still
hasn't been
shown.



AGRICULTURE'S
DERAILMENT?

...HUH?



EVERYONE'S
AWARE OF IT,
BUT IT'S A
DOUBLE-EDGED
SWORD THAT
EVERYONE'S
AFRAID TO
TALK ABOUT.

IT'S ALREADY SO
OBVIOUS AT THIS
POINT THAT WE
CAN'T HIDE IT
EVEN IF WE PLAY
DUMB, THOUGH.



Kosaka-san
 Striped thigh-high socks and the exposed skin above them are a must for beautiful legs.



IN ANSWER TO PEOPLE WHO WANTED VEGETABLES THAT WERE SAFE AND REASSURING, FARMERS THAT GREW ORGANIC VEGETABLES WITH THE INTENTION OF SELLING THEM INDIVIDUALLY GATHERED UP A BUNCH OF BUYERS.

THERE WAS A CERTAIN EVENT THAT OCCURRED.



Tadayasu Sawaki
 The only thing revealed about the main character is that he's the type that adds noodles to hot pot to complete it.



Let's all grow delicious veggies together

Presentation

BUT THAT'S HOW THEY BROACHED THE SUBJECT.

SO WE HAVE A REQUEST FOR ALL OF YOU.

GROWING THINGS ORGANICALLY IS QUITE LABORIOUS,

A LOT OF PEOPLE SHOWED UP ALL AT ONCE BECAUSE OF ITS POPULARITY,



THIS IS THE ONLY THING WE CAN'T KEEP UP WITH IF IT'S JUST US,

BUT DON'T WORRY. WITH THIS MANY PEOPLE HERE, WE CAN DO IT IN SHIFTS WHERE YOU'LL ONLY HAVE TO COME ONCE A WEEK.

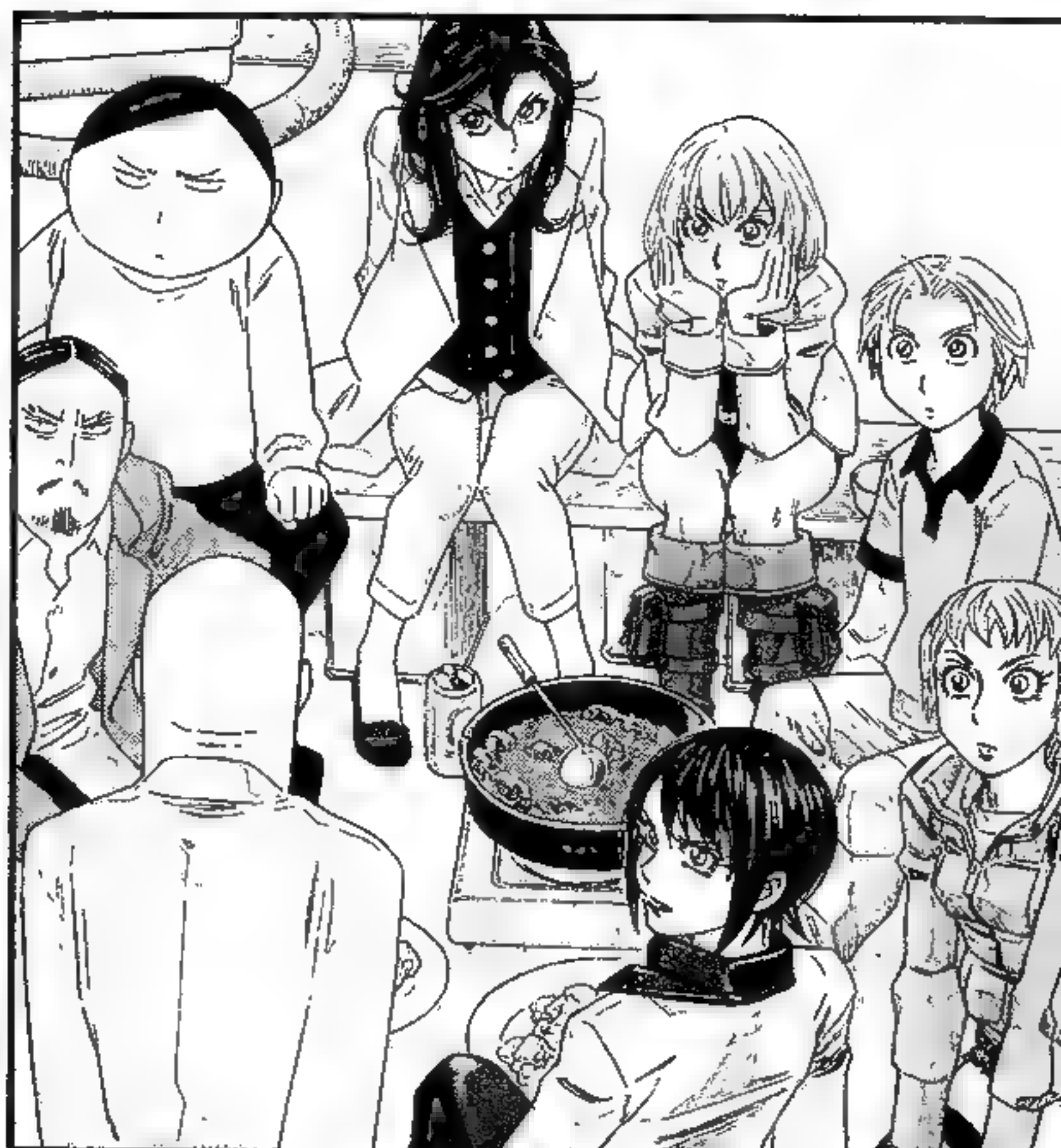
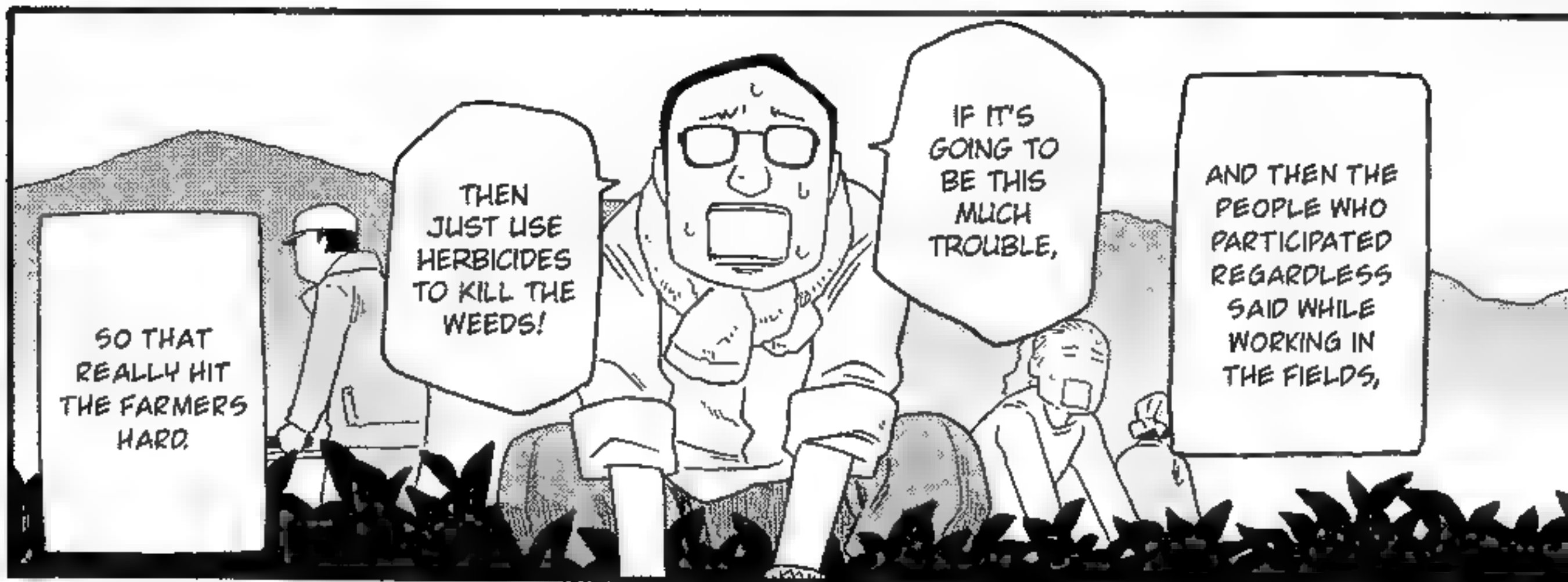


Let's all grow delicious veggies together

Prese

TO GROW THE BEST ORGANIC VEGETABLES,

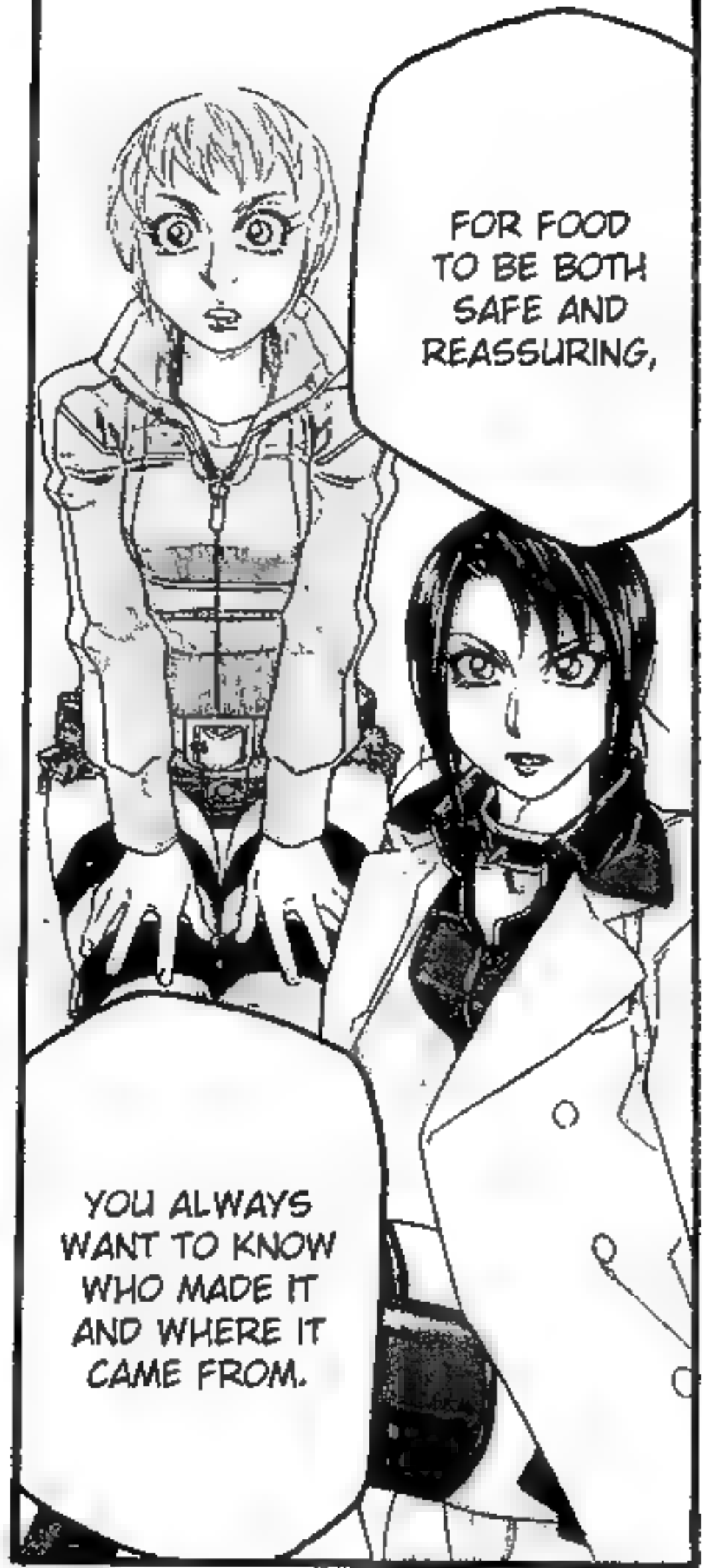
WE WOULD LIKE TO ASK YOU TO ASSIST US IN WEEDING THE FIELDS EVERY DAY.





AND
EVERYONE
PROBABLY
FEELS THE
SAME WAY,

THAT'S
A TRULY
GENUINE
FEELING THAT
CONTINUES
TO CROP UP,

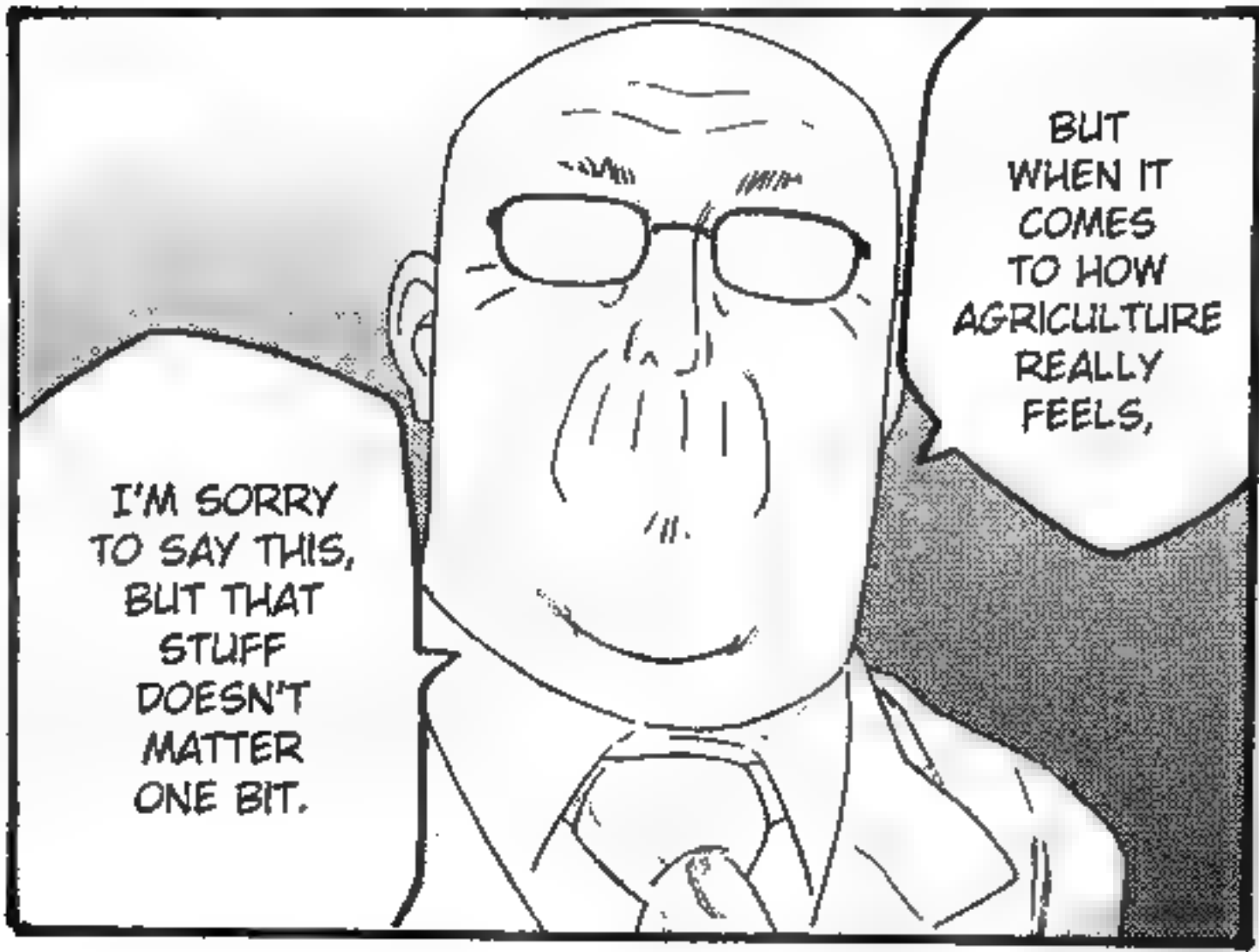


FOR FOOD
TO BE BOTH
SAFE AND
REASSURING,

YOU ALWAYS
WANT TO KNOW
WHO MADE IT
AND WHERE IT
CAME FROM.



Hazuki
Oikawa
As the
seasons
change,
girls
change
their
hairstyles.



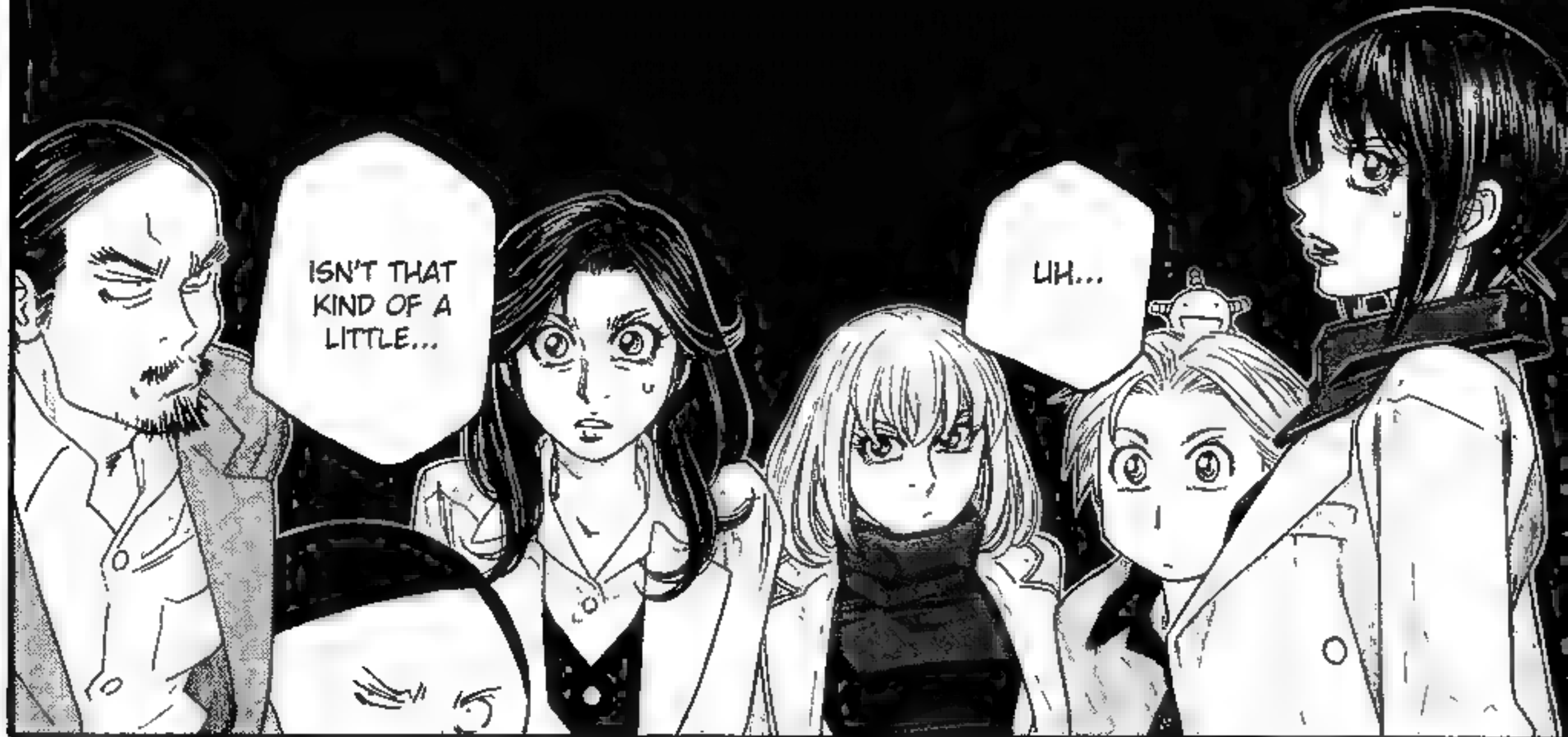
I'M SORRY
TO SAY THIS,
BUT THAT
STUFF
DOESN'T
MATTER
ONE BIT.

BUT
WHEN IT
COMES
TO HOW
AGRICULTURE
REALLY
FEELS,



THE TRUE EVIL
COMES FROM THE
EGO OF SOMEONE
UNDER THE GUISE OF
A CONSUMER WHO
JUST DEMANDS
SOMETHING WITHOUT
EVEN PUTTING IN THE
EFFORT TO KNOW
ANYTHING ABOUT IT

WHILE TRYING TO
LAY THE BLAME ON
SOMEONE ELSE, FROM
THE GOVERNMENT
TO THE CO-OPS AND
EVEN THE FARMERS.



ISN'T THAT
KIND OF A
LITTLE...

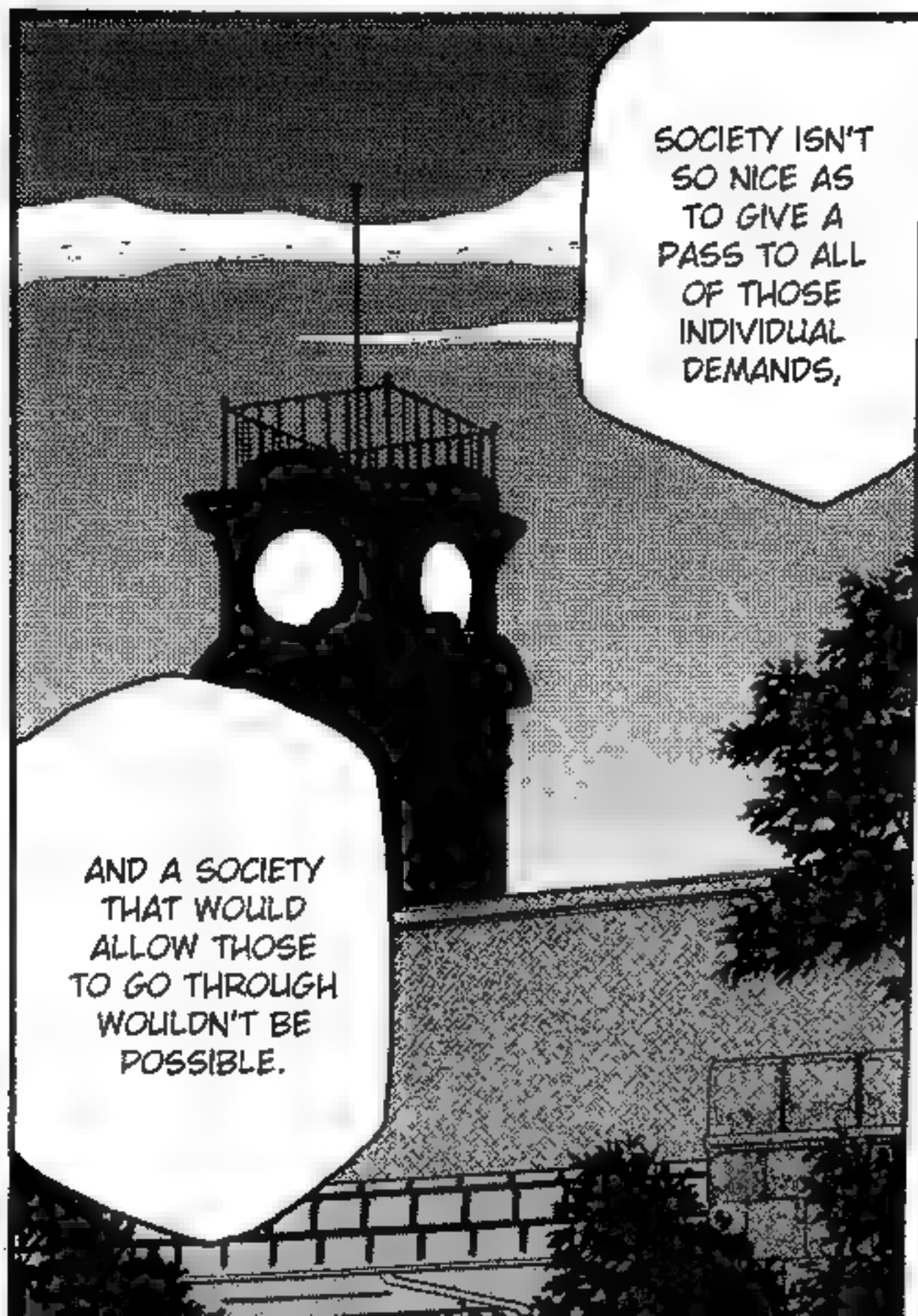
UH...



THEN
WOULDN'T
SOCIETY
FALL APART?



I-IF
CONSUMERS
ARE LABELED
THE BAD GUYS
IN THE END,



SOCIETY ISN'T
SO NICE AS
TO GIVE A
PASS TO ALL
OF THOSE
INDIVIDUAL
DEMANDS,

AND A SOCIETY
THAT WOULD
ALLOW THOSE
TO GO THROUGH
WOULDN'T BE
POSSIBLE.

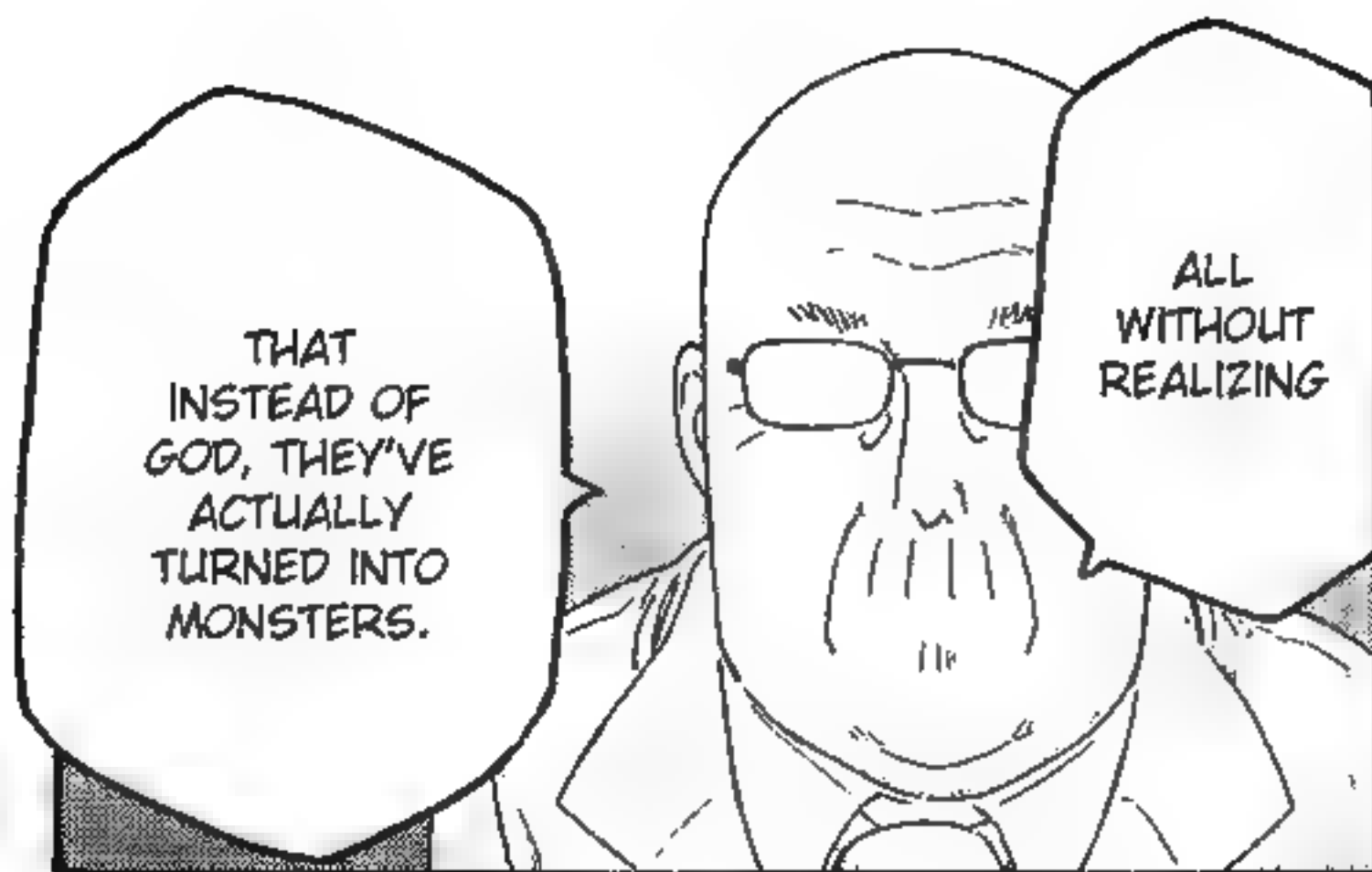


WHAT ARE
COSUMERS IN
THE FIRST
PLACE?

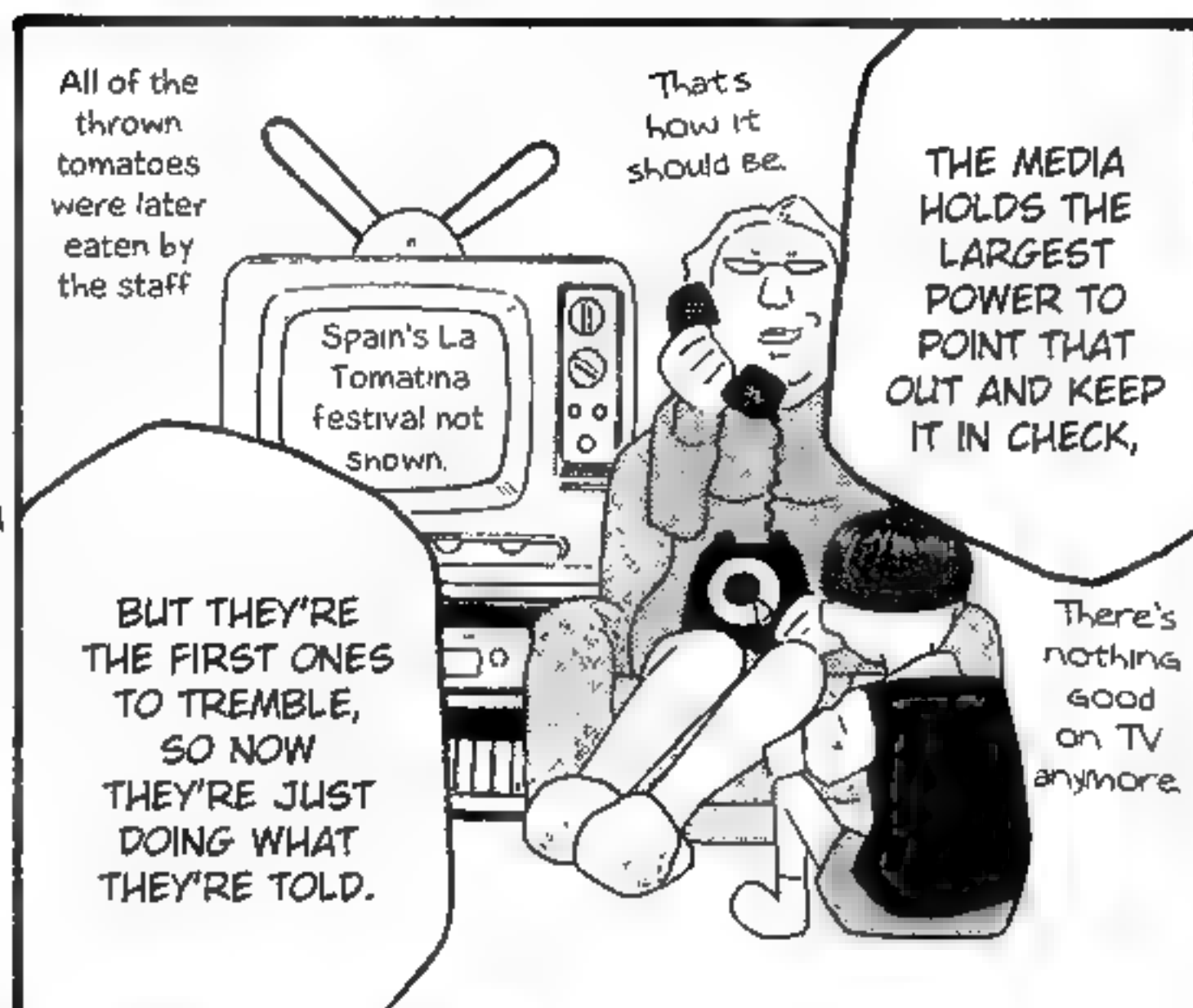
EVERY PERSON
LIVING THEIR
LIFE IS ALSO A
CONSUMER.



Aoi Mutou
This may be
repetitive,
but
"Moya-
shimon
Picture
Book -
Oryzae the
Fungi 2.
Let's Eat"
is currently
on sale
and very
popular.

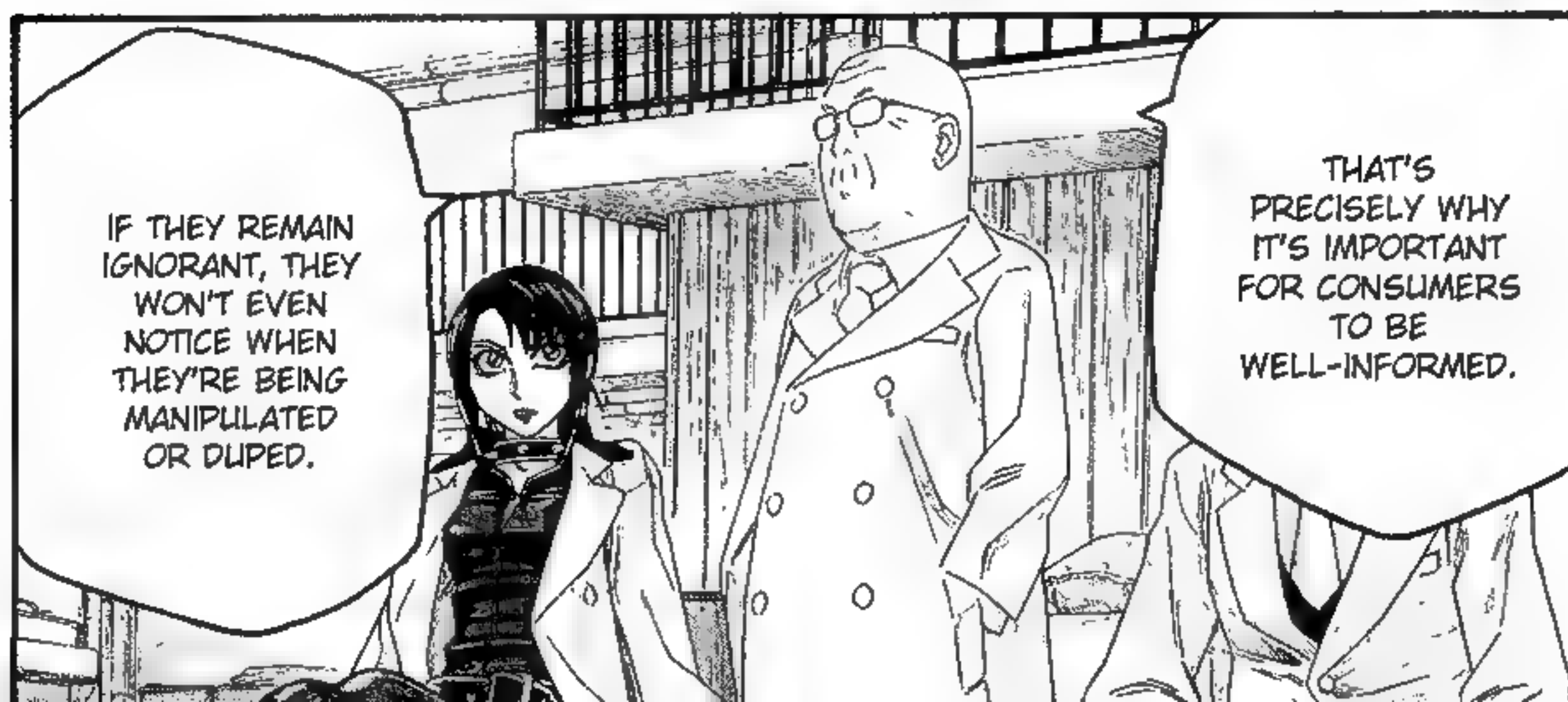
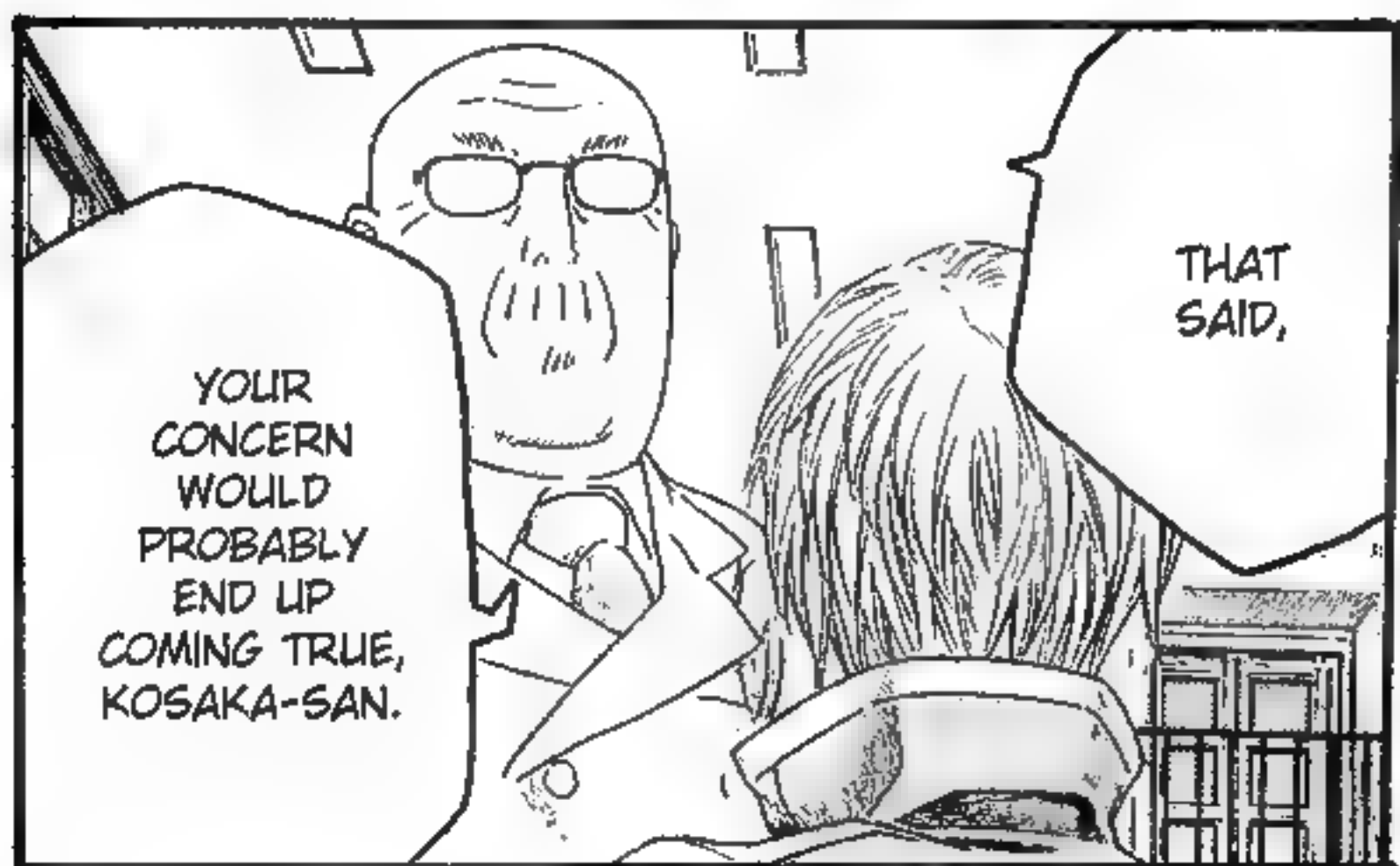
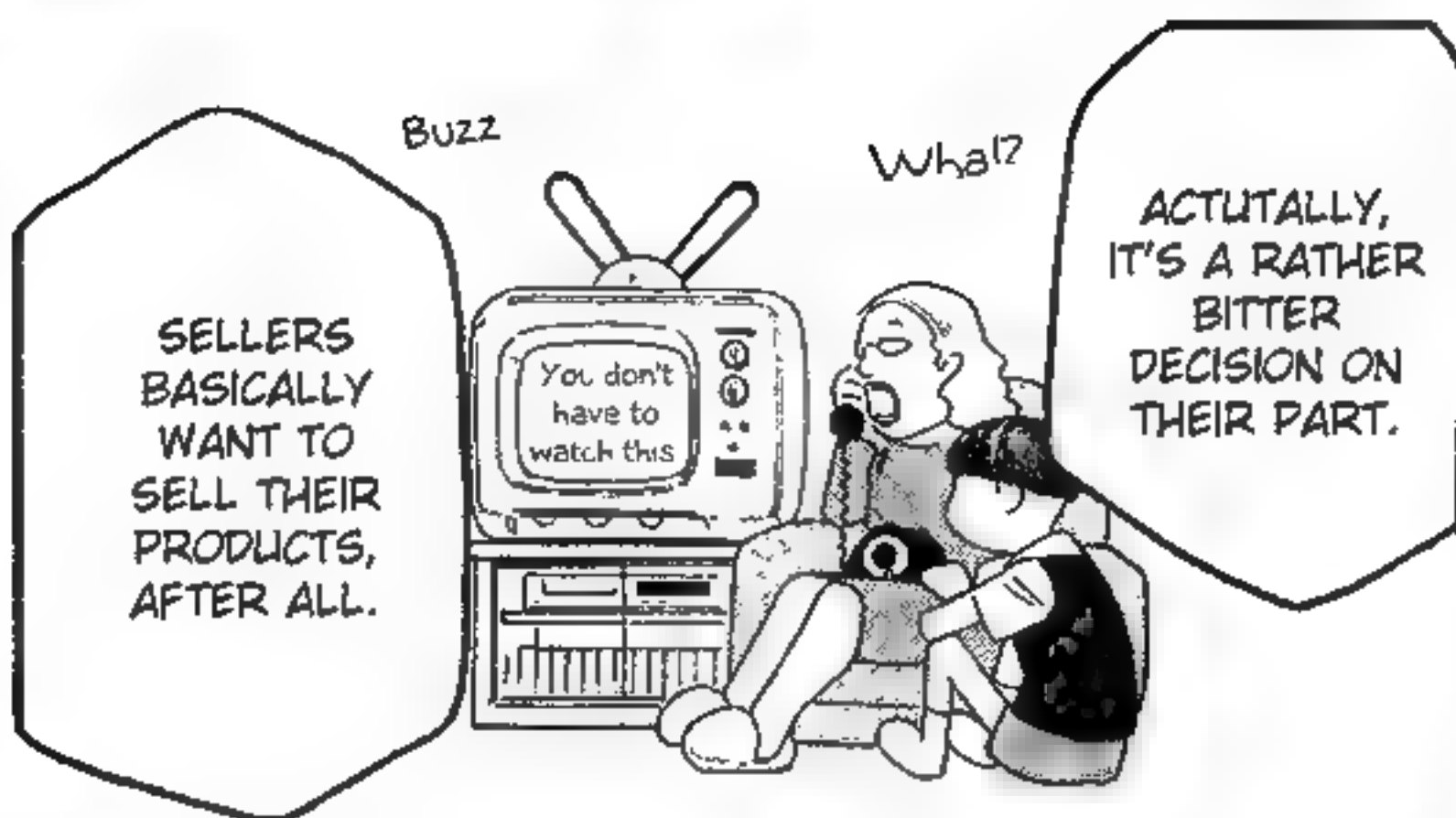
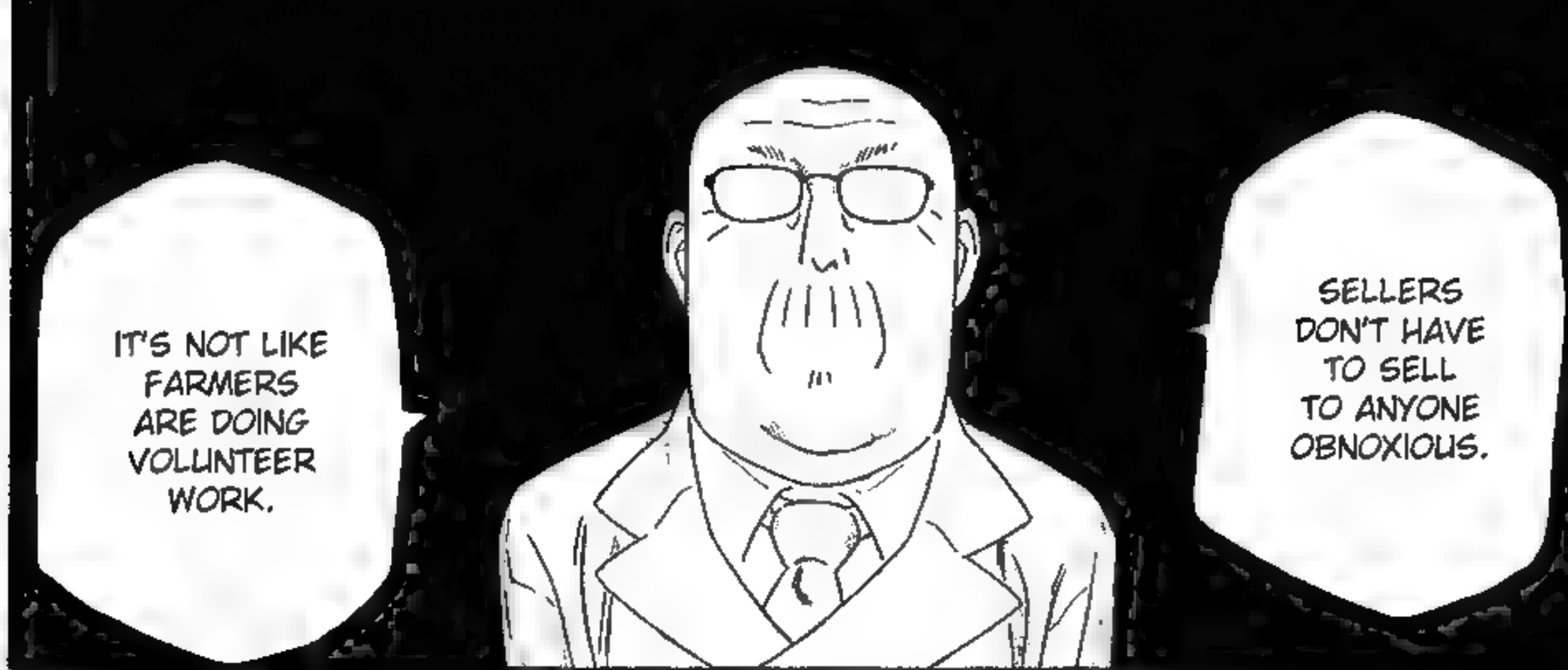


Kaoru M'sato
He seems to fade into the background when the story doesn't involve alcohol



Takuma Kawahama
The same as the above. There aren't any chapters about bugs, either





Come to think of it, we may make beer (in reality).



What's a co-op?



★ Co-ops and Japan Agricultural Cooperatives were originally defined separately

★ They mainly consist of the Central Union and the National Federation

★ There are a lot of members who don't meet qualifications

★ Agricultural activities are in the red, and financial instruments are in the black

★ There are pros and cons to having a ton of group corporations

★ Co-ops in rural areas sell anything

★ There are endless pros and cons

TO NEW FARMERS, THEY'RE EXTREMELY THOROUGH AND A WELCOME PRESENCE.

AND IT'S NOT LIKE ALL CO-OPS ARE BAD, EITHER.

AT THE VERY LEAST, YOU AGRICULTURAL UNIVERSITY STUDENTS KNOW THAT AGROCHEMICALS AREN'T BAD.

EVEN IF YOU JUST LOOK AT ONE ASPECT OF AGRICULTURE, WE LIVE IN A SOCIETY WHERE YOU HAVE TO TAKE THE PROS AND CONS TOGETHER.

HOWEVER, AT THE SAME TIME, THERE ARE SCANDALS WITH DEPARTMENT STORES THAT MISLABEL FOOD.

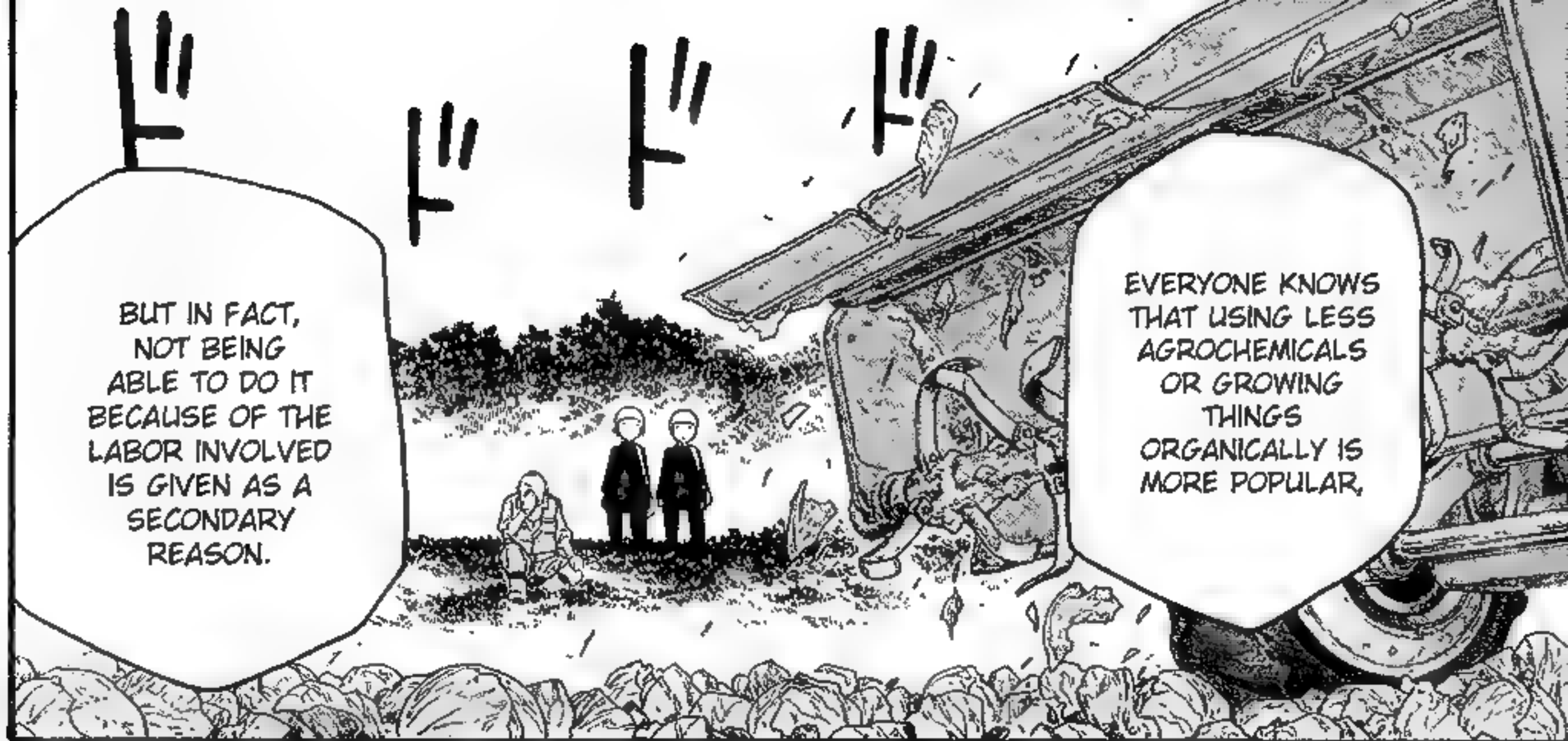
MOST OF THE PROBLEMS COME FROM THE PEOPLE WHO USE AGROCHEMICALS.

NOW I SEE.

BUT I FEEL THAT CONSUMERS AND SELLERS SHOULD LEARN FROM EACH OTHER, CHECK EACH OTHER AND SUPPORT EACH OTHER.

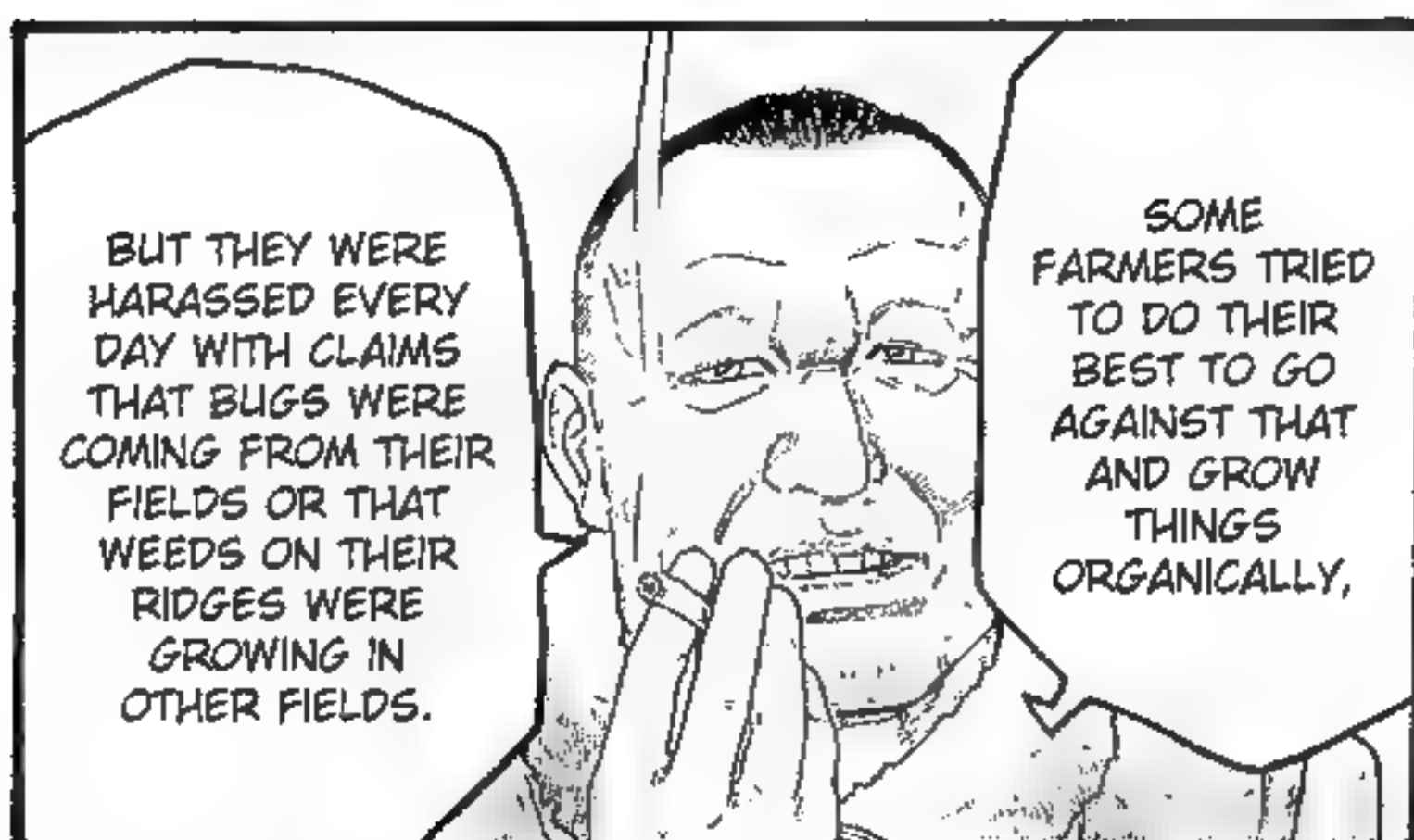
AS THE OPPOSITE OF WHAT I JUST SAID, BUYERS STARTED SAYING THAT THEY DON'T WANT TO GIVE THEM ANY MONEY WHATSOEVER,

Hm?



BUT IN FACT,
NOT BEING
ABLE TO DO IT
BECAUSE OF THE
LABOR INVOLVED
IS GIVEN AS A
SECONDARY
REASON.

EVERYONE KNOWS
THAT USING LESS
AGROCHEMICALS
OR GROWING
THINGS
ORGANICALLY IS
MORE POPULAR.



BUT THEY WERE
HARASSED EVERY
DAY WITH CLAIMS
THAT BUGS WERE
COMING FROM THEIR
FIELDS OR THAT
WEEDS ON THEIR
RIDGES WERE
GROWING IN
OTHER FIELDS.

SOME
FARMERS TRIED
TO DO THEIR
BEST TO GO
AGAINST THAT
AND GROW
THINGS
ORGANICALLY,



ALTHOUGH
CITY PEOPLE
PROBABLY CAN'T
UNDERSTAND
THAT PART OF
RURAL AREAS
AT ALL.

AND
SO MOST
FARMERS
JUST
STOPPED
DOING IT,




OTHER PUSHY
GUYS THAT ARE
CLOSE WITH THE
CO-OPS GOT
TOGETHER AND
STARTED TO
APPLY PRESSURE
ON US,

AND THEY
TEAMED UP WITH
THE CO-OPS
TO FORCE US
INTO BUYING
AGROCHEMICALS.



WE'RE JUST
TRYING TO
GROW TASTY
VEGETABLES SO
NO ONE GOES
HUNGRY AND
THEN GET A
LITTLE MONEY
FROM IT.

BUT WELL,
LEAVING
THAT ASIDE,

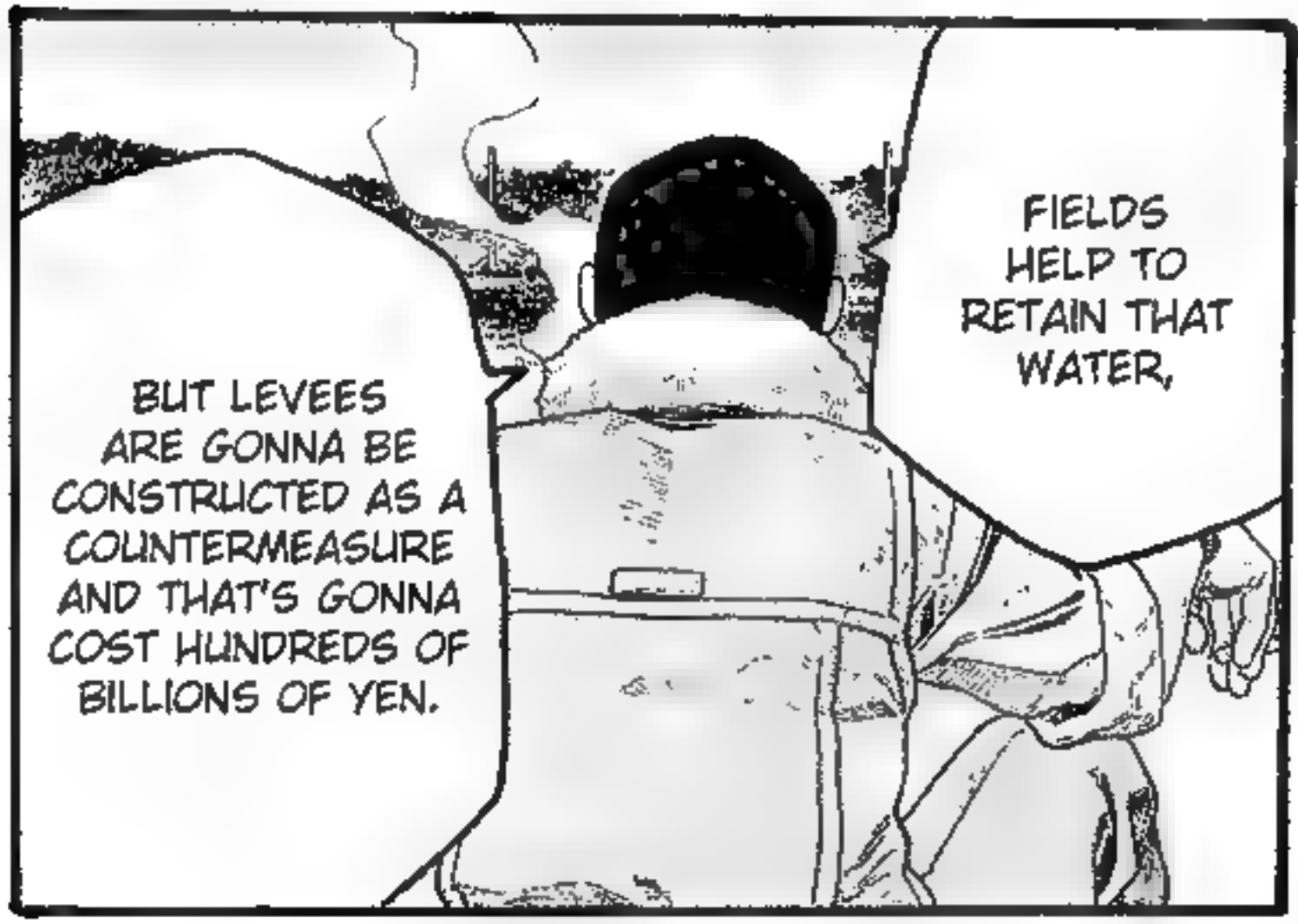


AND THEN
THE RAIN GETS
CARRIED BY
THE RIVER,
WHICH HAS BEEN
CAUSING FLOODS
RECENTLY.

THE FIELDS
FALL INTO
RUIN BECAUSE
OF REDUCED
ACREAGE AND
PEOPLE GIVING
UP FARMING,




I GUESS IT'S
JUST EASY TO
BAD MOUTH
AGRICULTURE,



BUT LEVEES
ARE GONNA BE
CONSTRUCTED AS A
COUNTERMEASURE
AND THAT'S GONNA
COST HUNDREDS OF
BILLIONS OF YEN.

FIELDS
HELP TO
RETAIN THAT
WATER,

EVEN
THOUGH IT'S
THE SAME AS
OTHER LINES
OF WORK.



BUT I WANT
THOSE BIG SHOTS
IN THE CITY AND
EVERYONE ELSE
TO KNOW ABOUT
THOSE ASPECTS
OF AGRICULTURE.

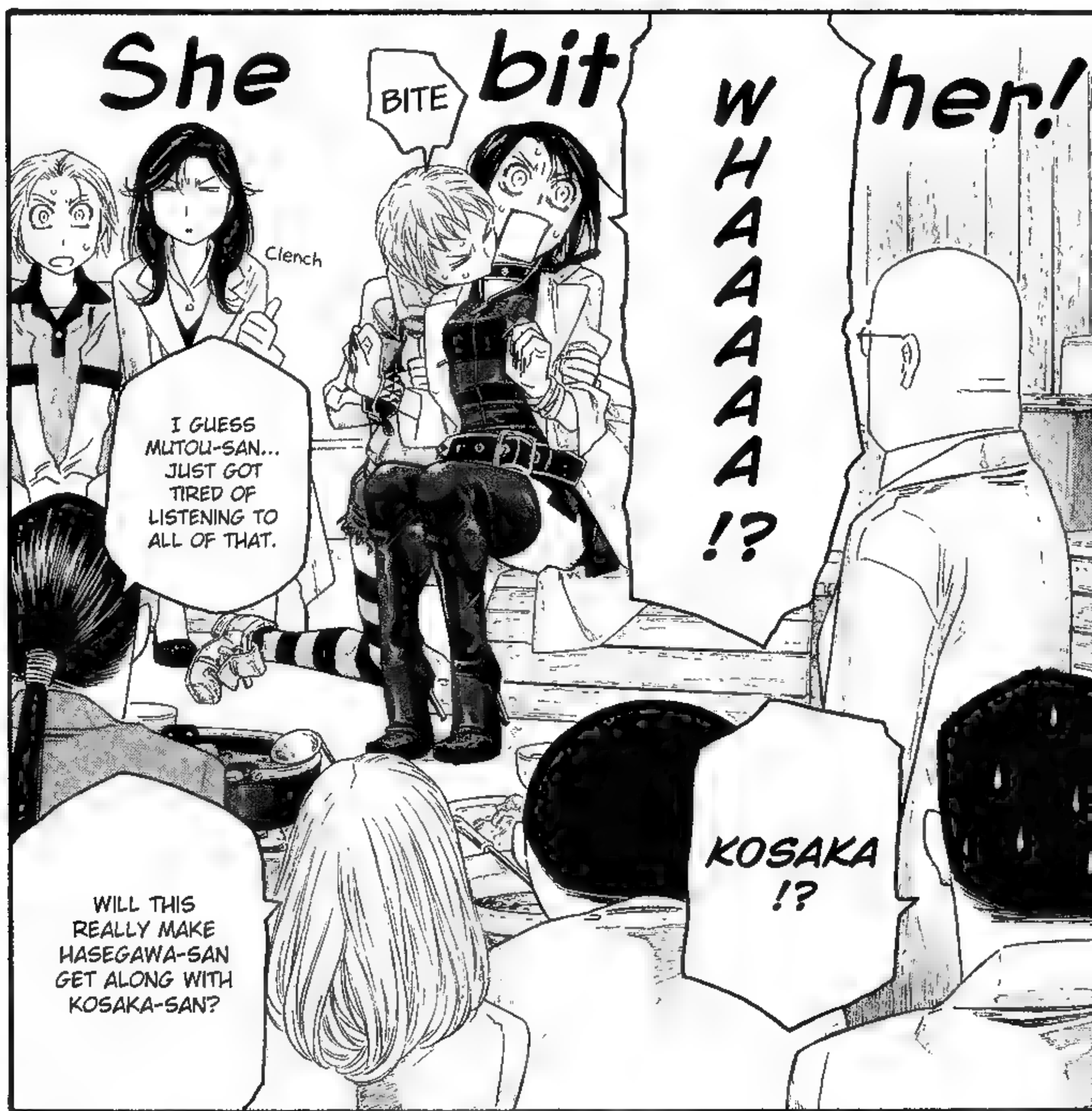
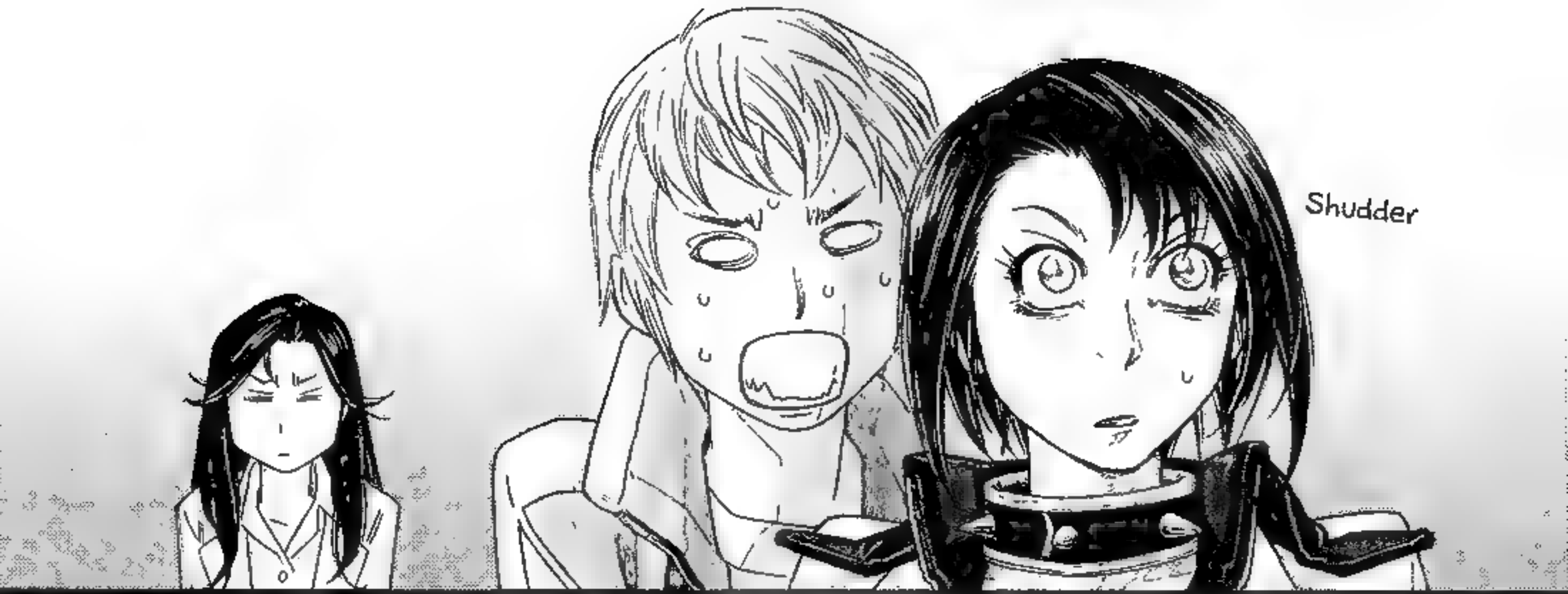
I WON'T SAY
THAT THEY
HAVE TO
THANK US,



KNOWING
MORE...



IT'S ALL
ABOUT...





Hachimitsu Scans

~sweeter than honey~

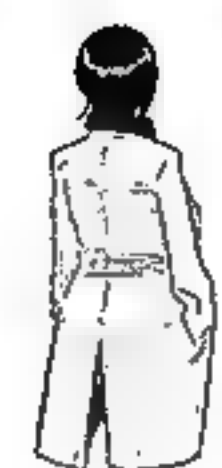
hachimitsu-scans.blogspot.com



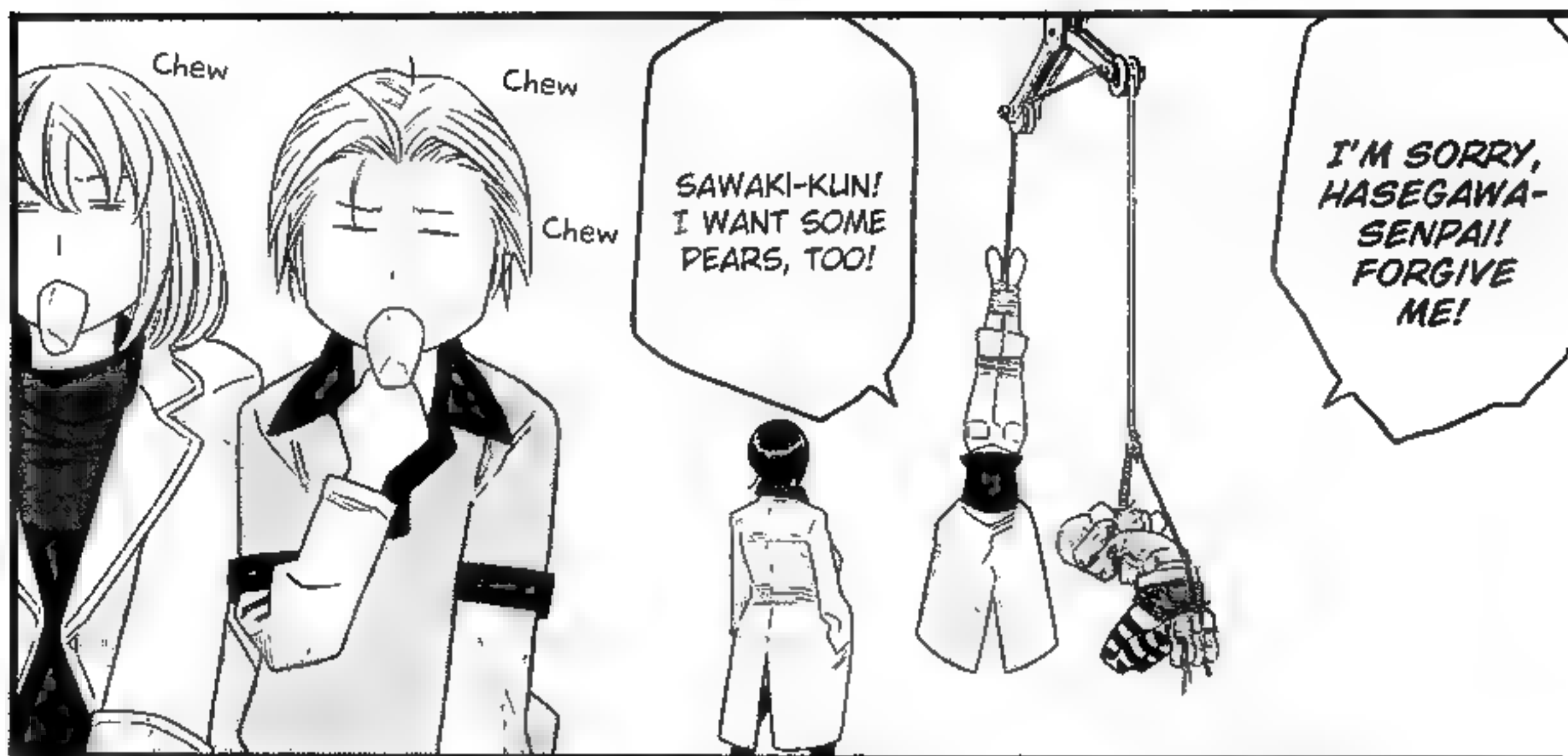
Kosaka-san
She bit her.

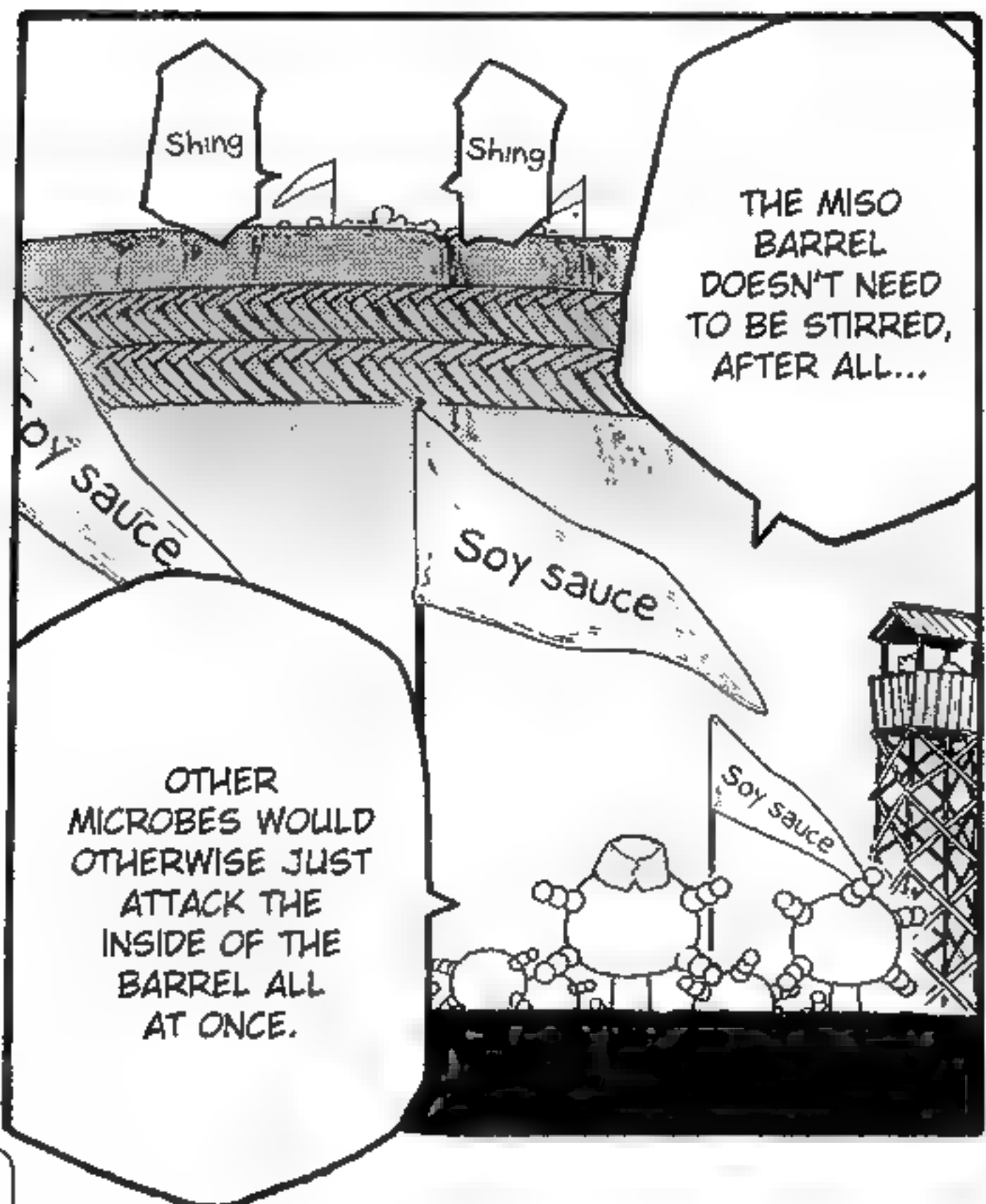
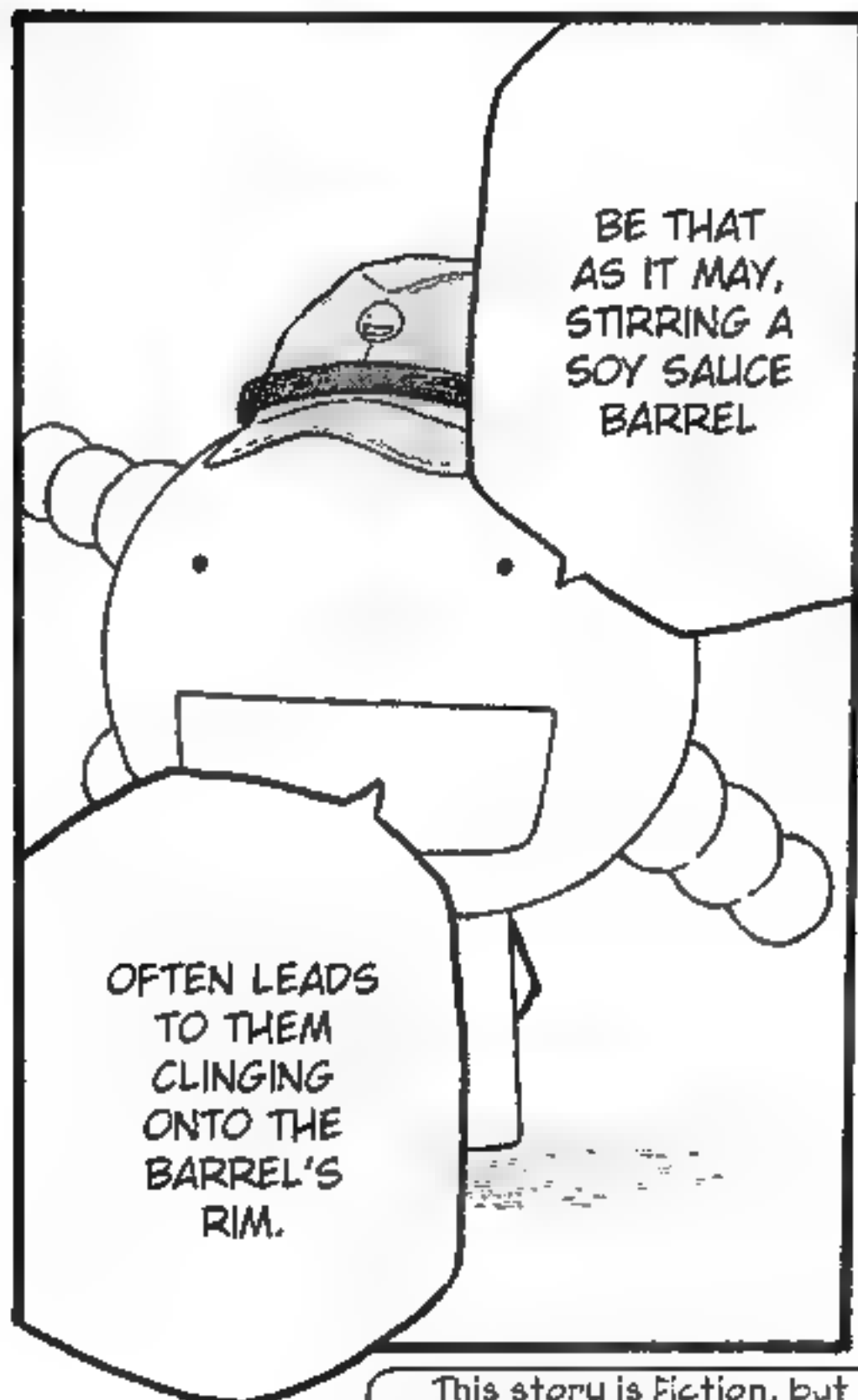
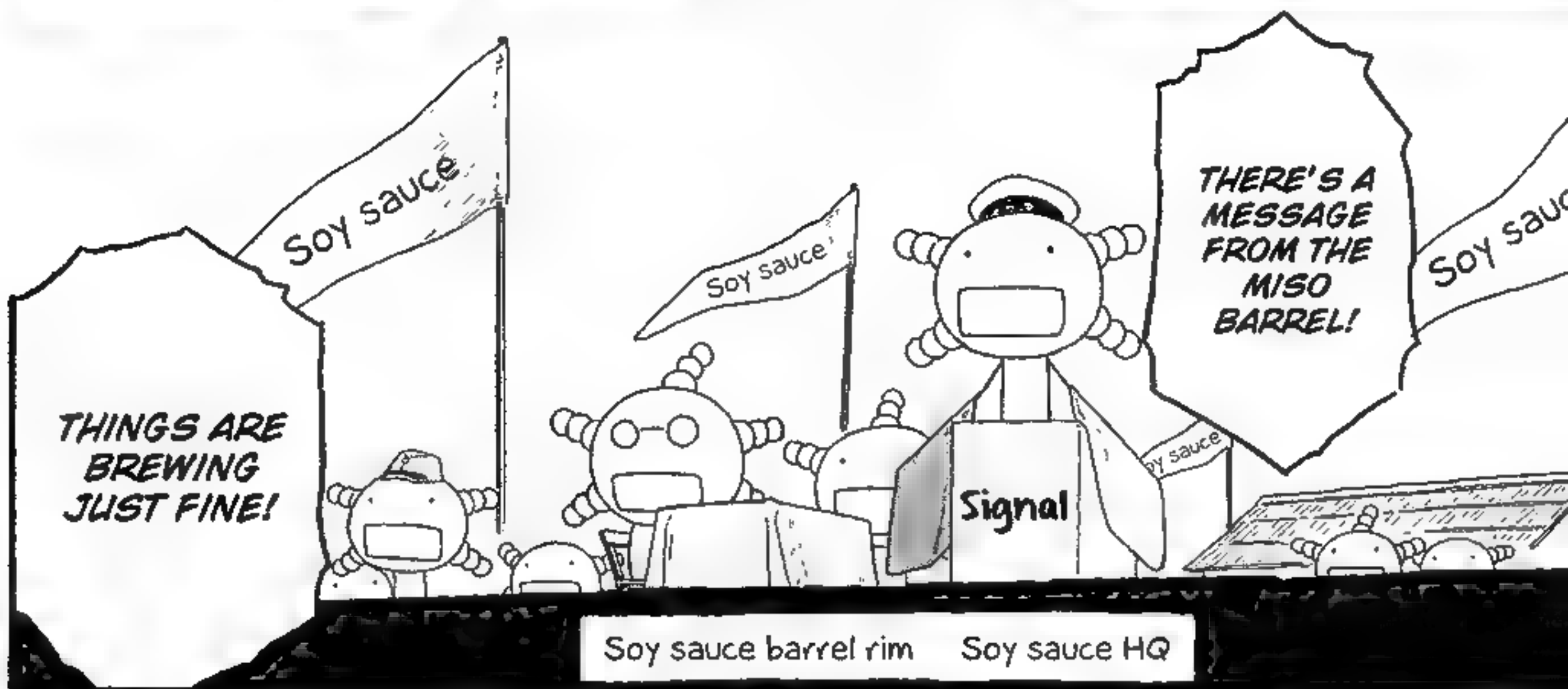


Aoi Mutou
She let her bite her



Haruka Hasegawa
She got angry





New cosplay.

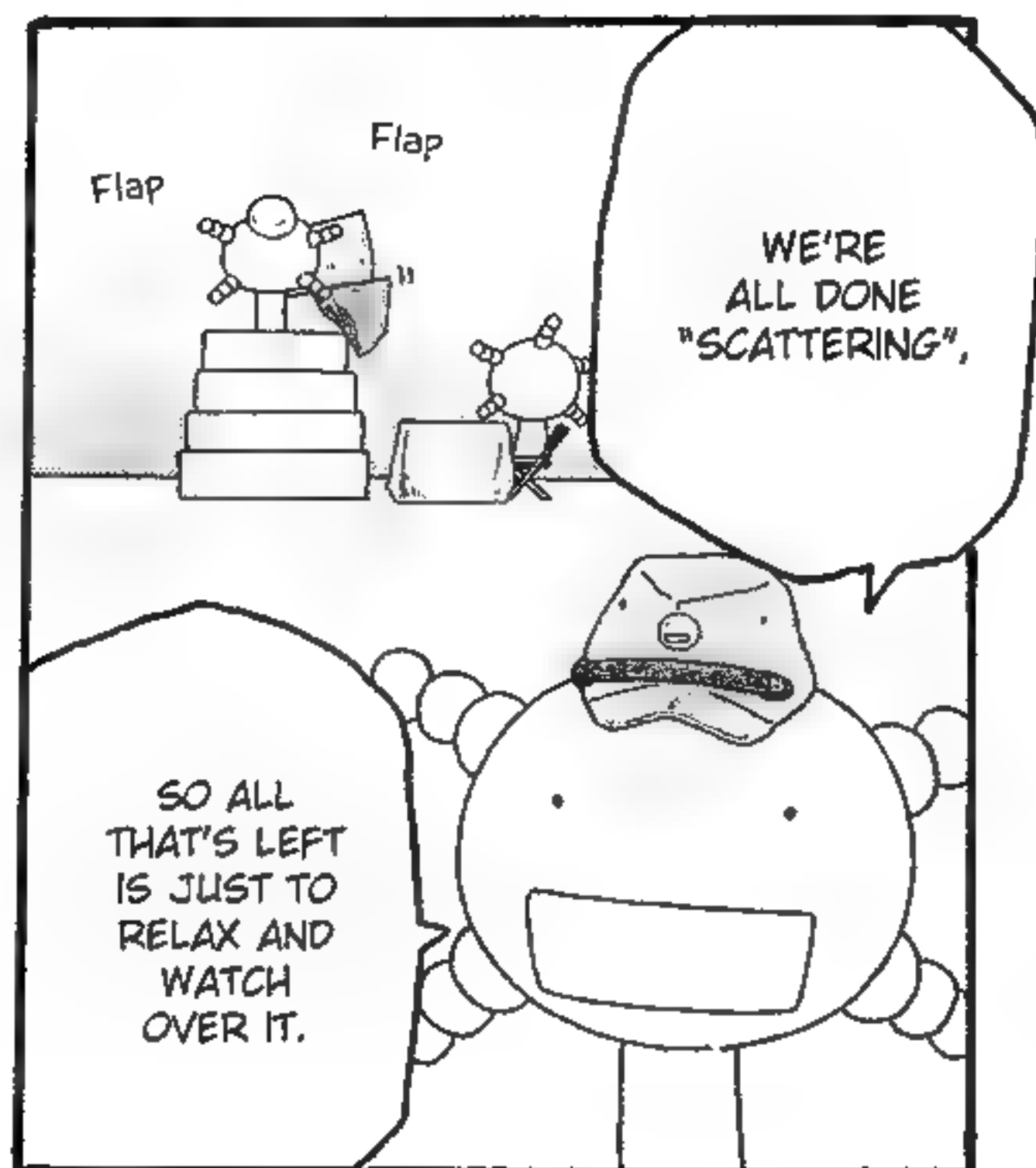
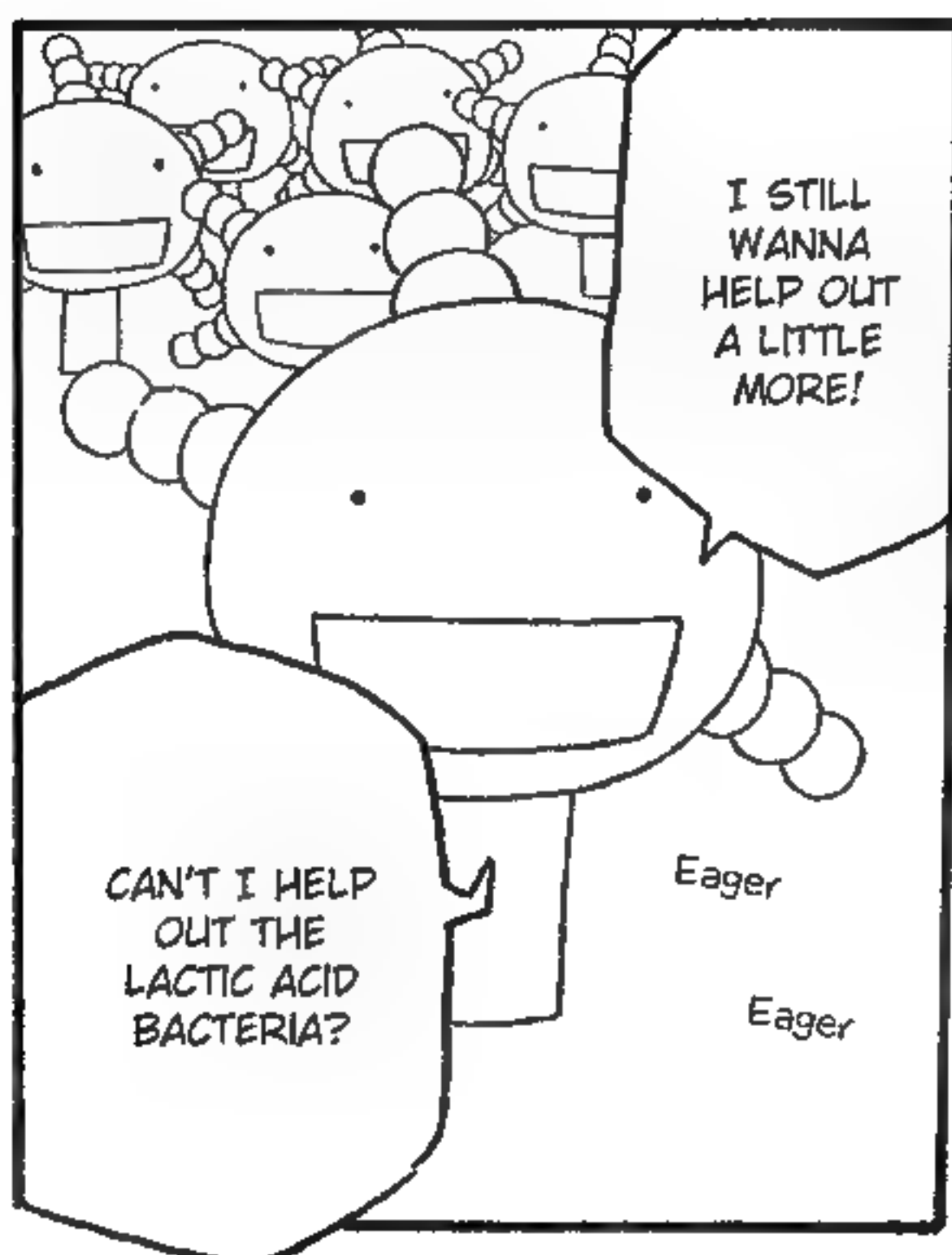
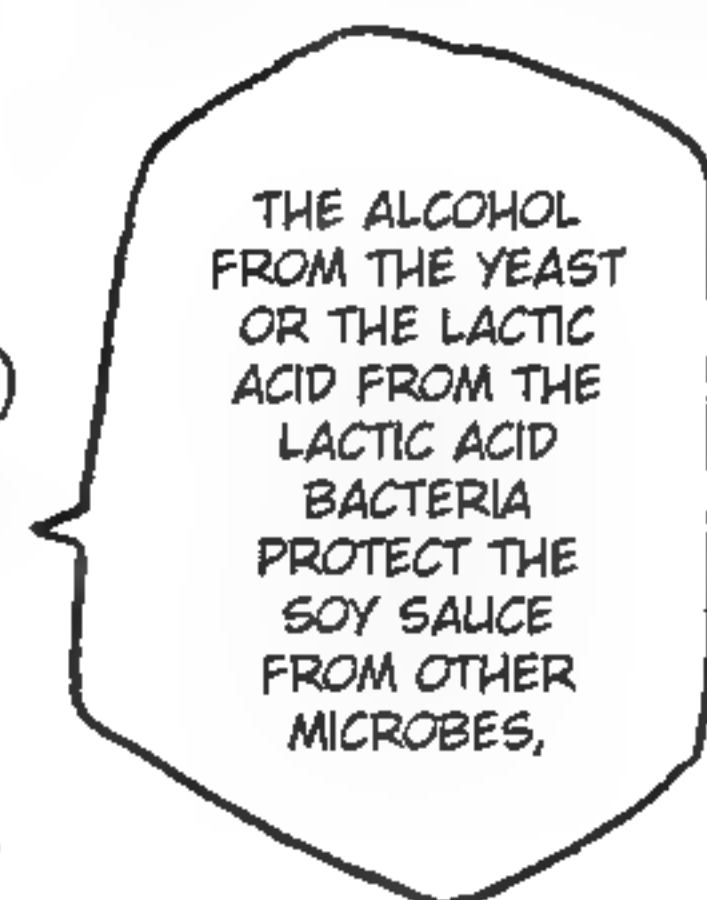
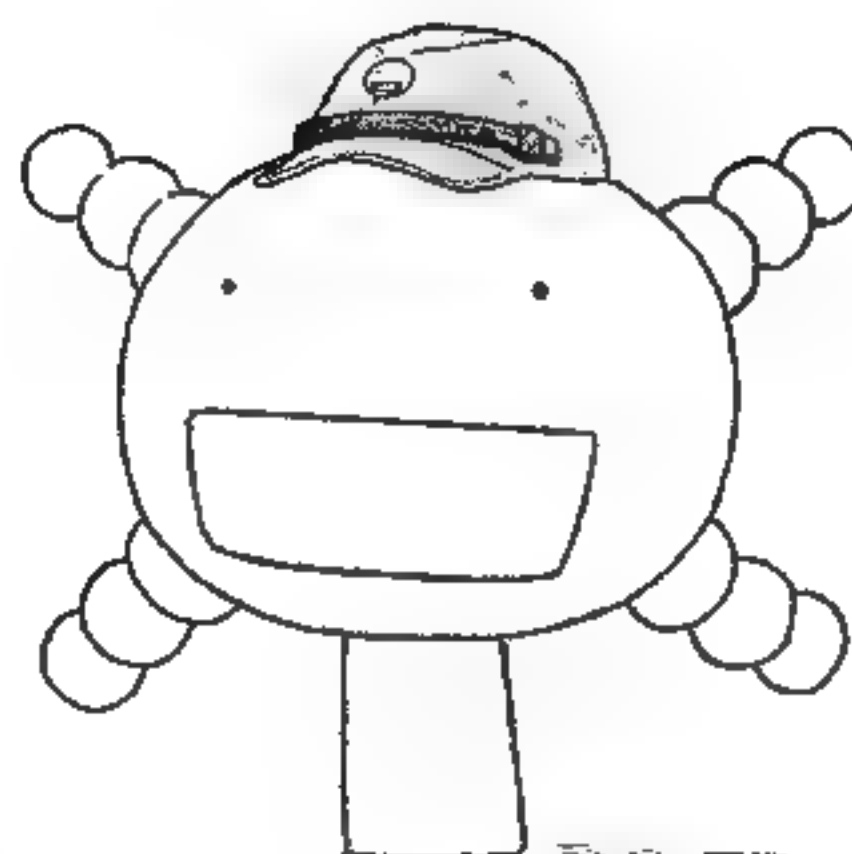
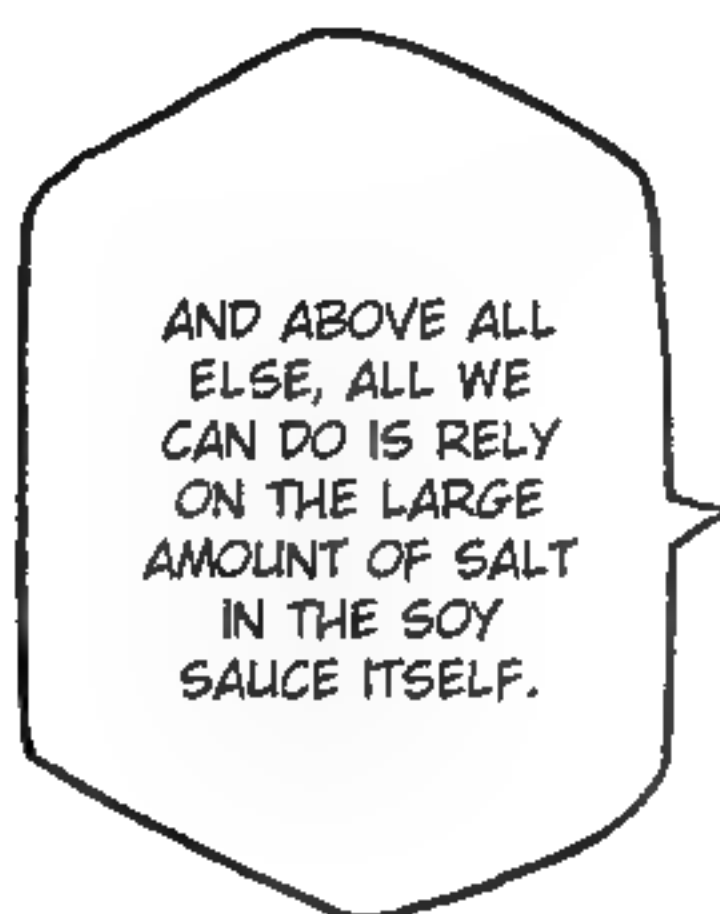
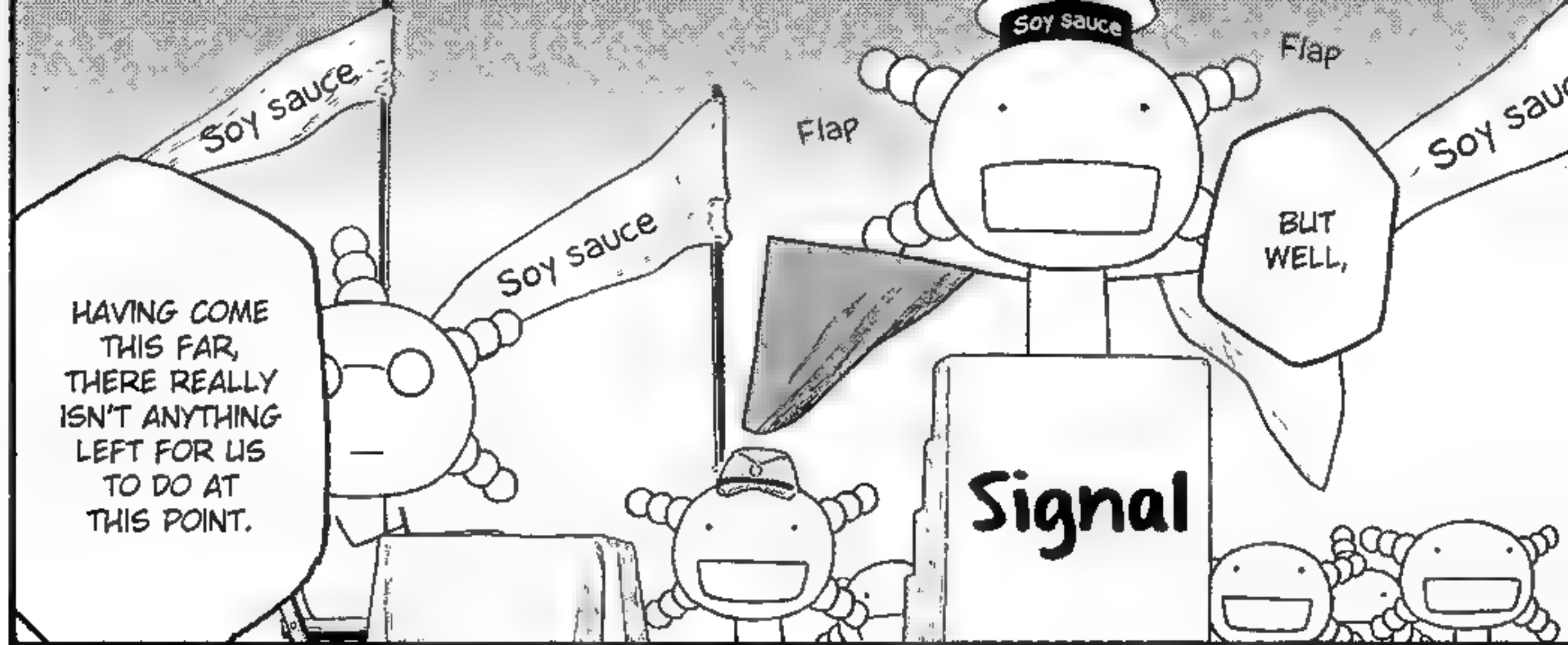
CH. 103:
THINGS ARE IN FULL SWING

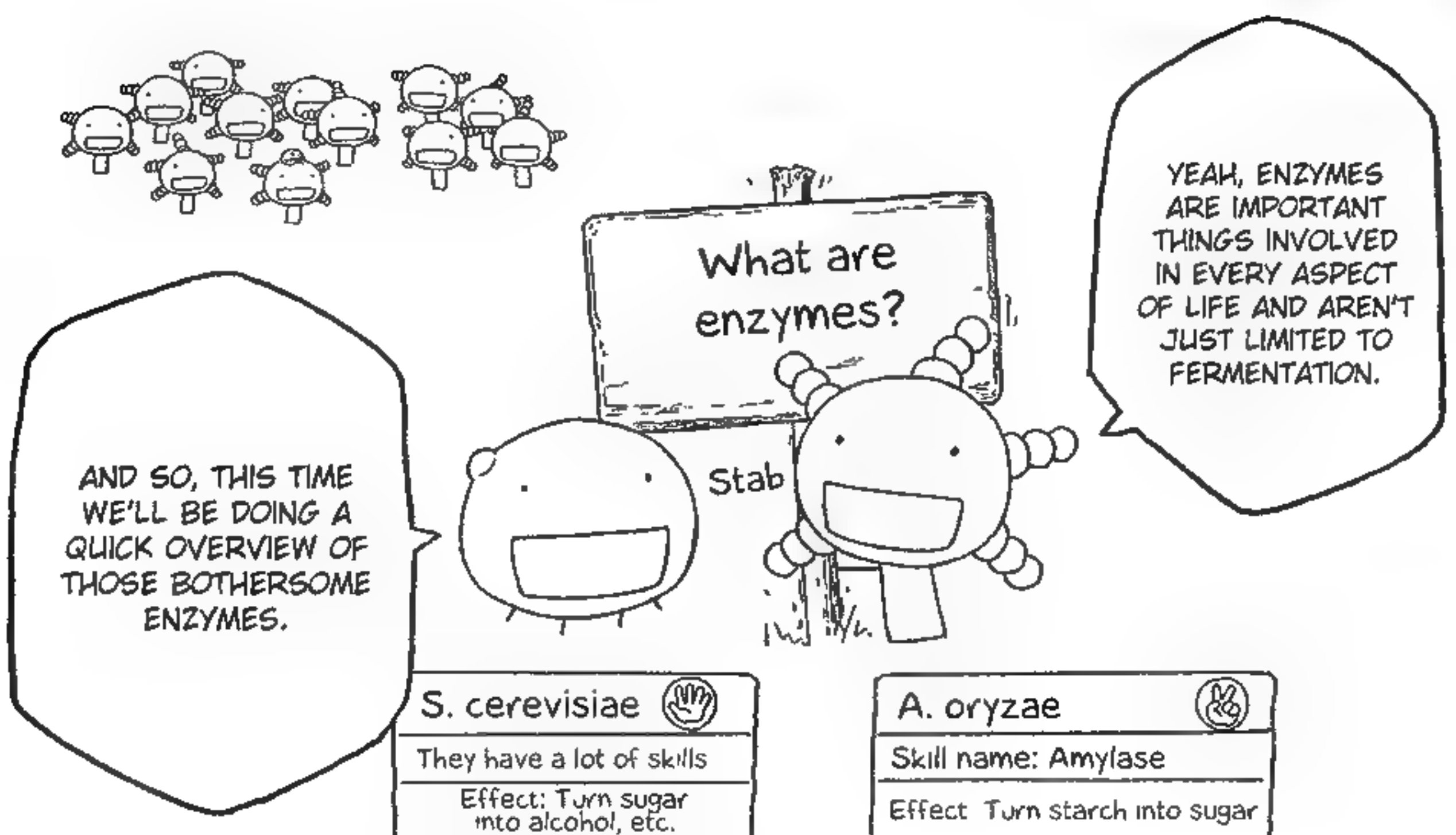
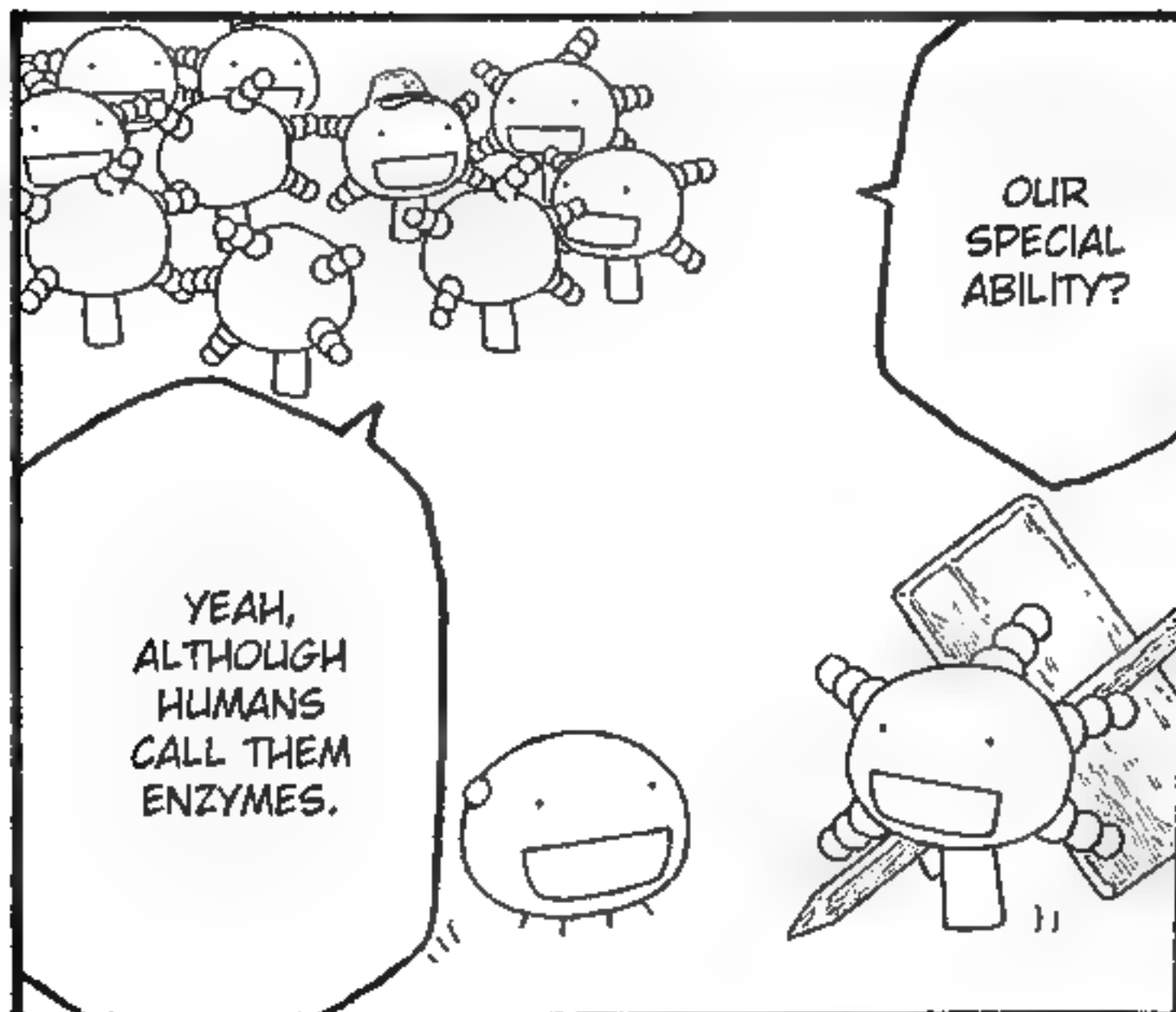
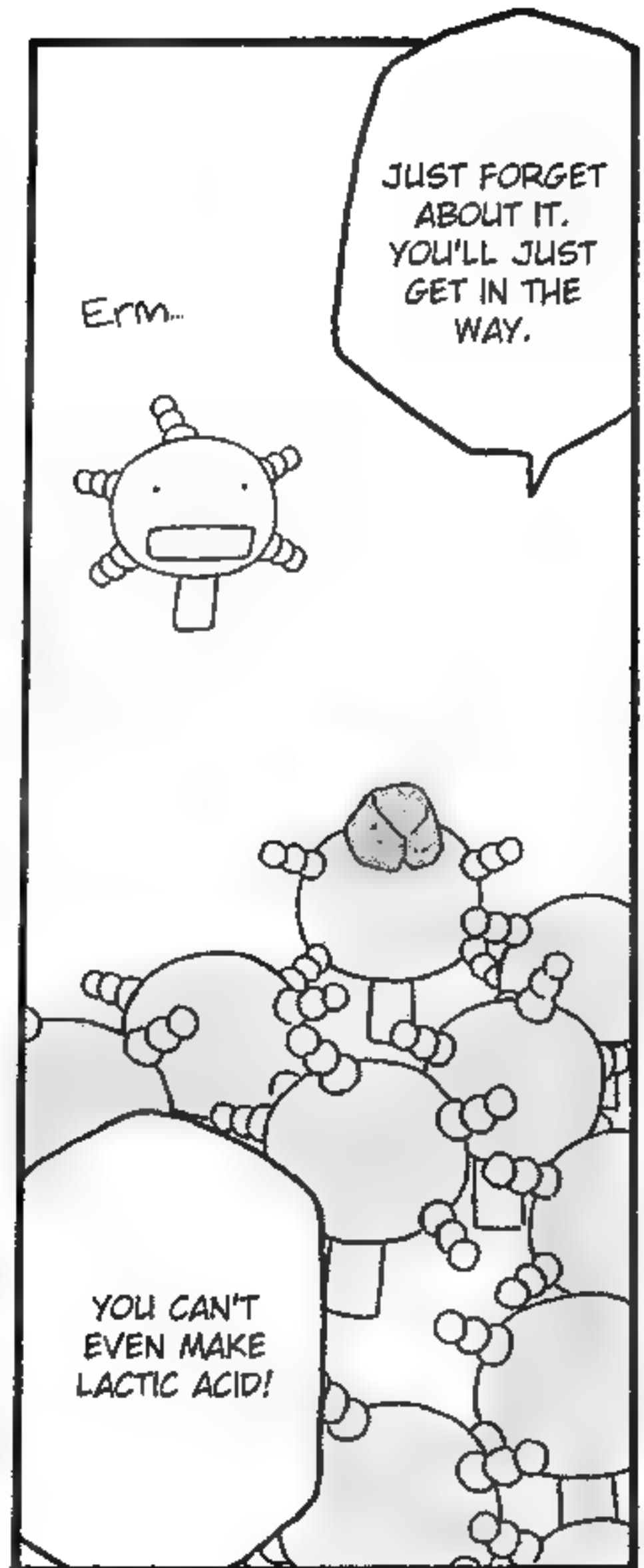
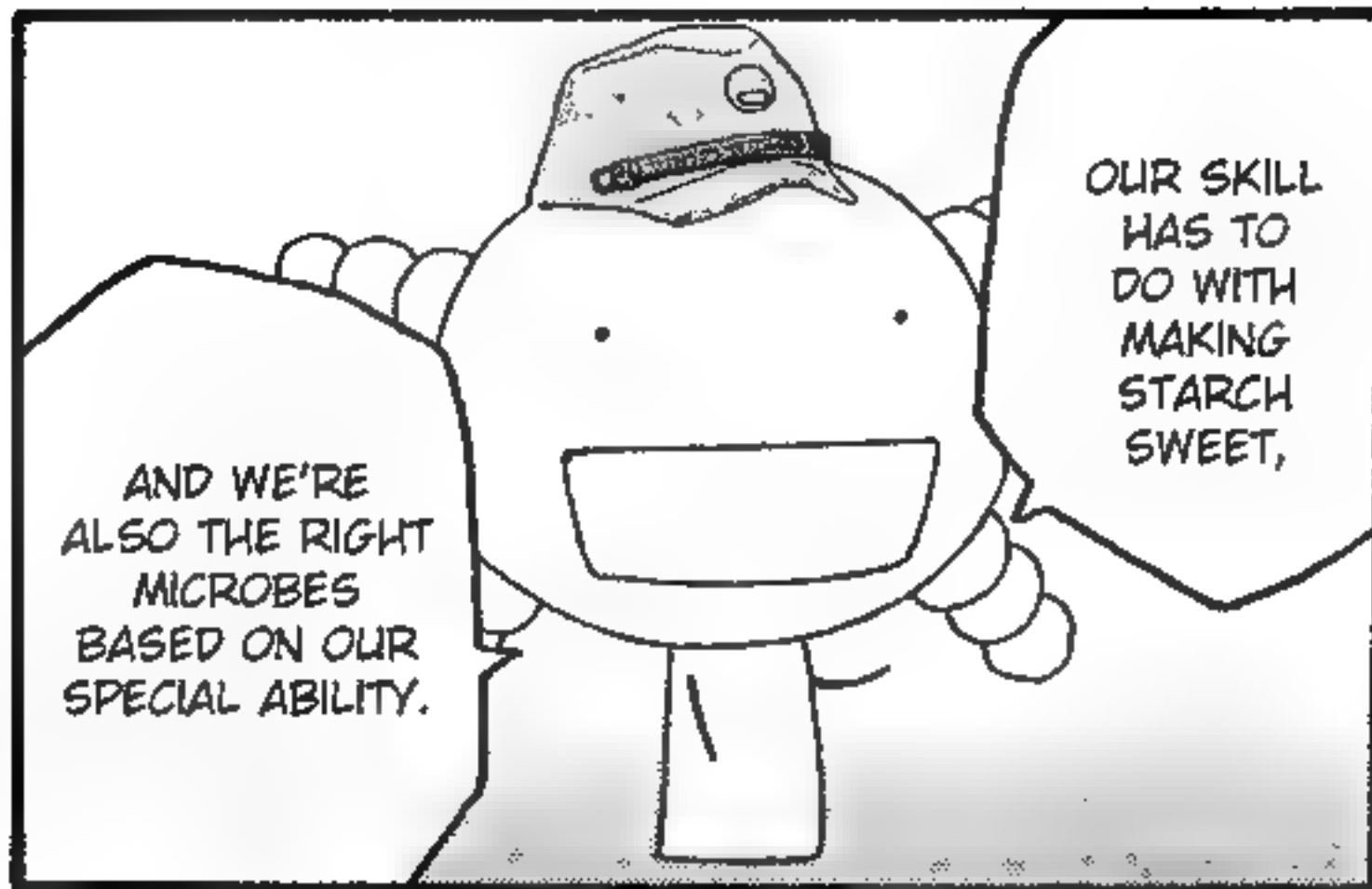
AT ANY RATE,
I'M GLAD
THAT WE'RE
BOTH SAFE!

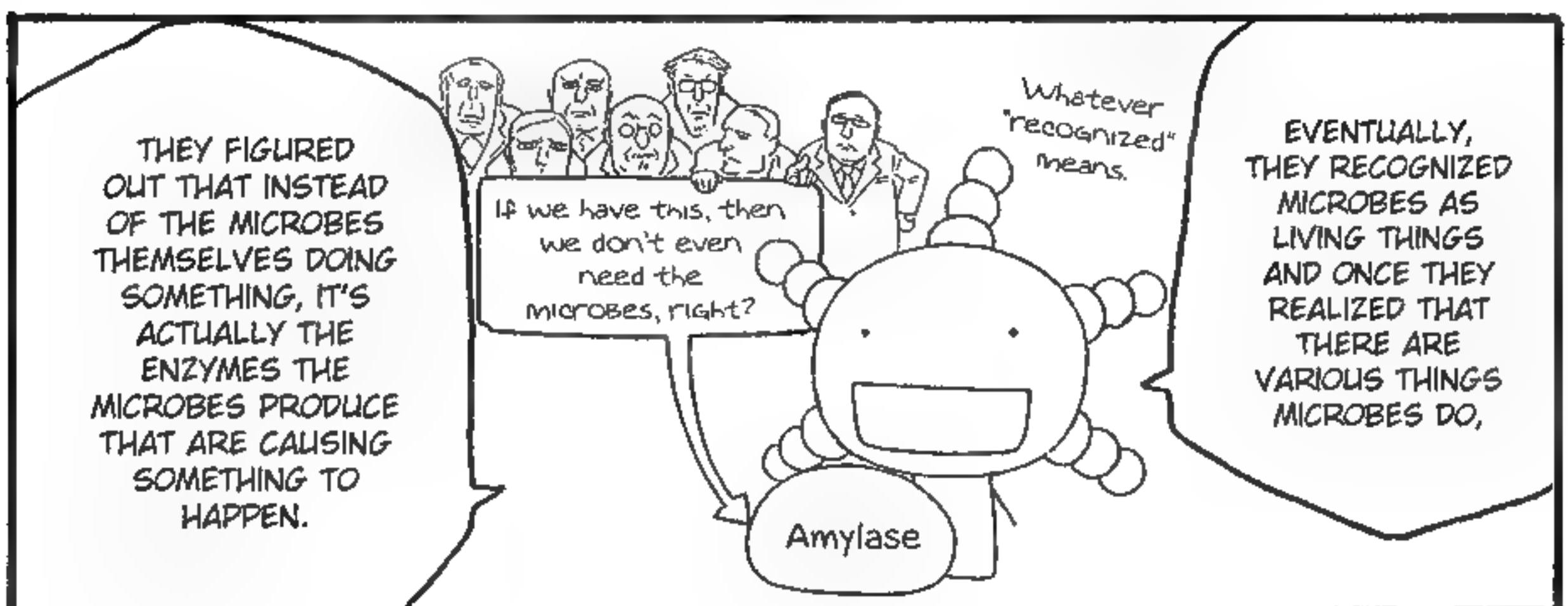
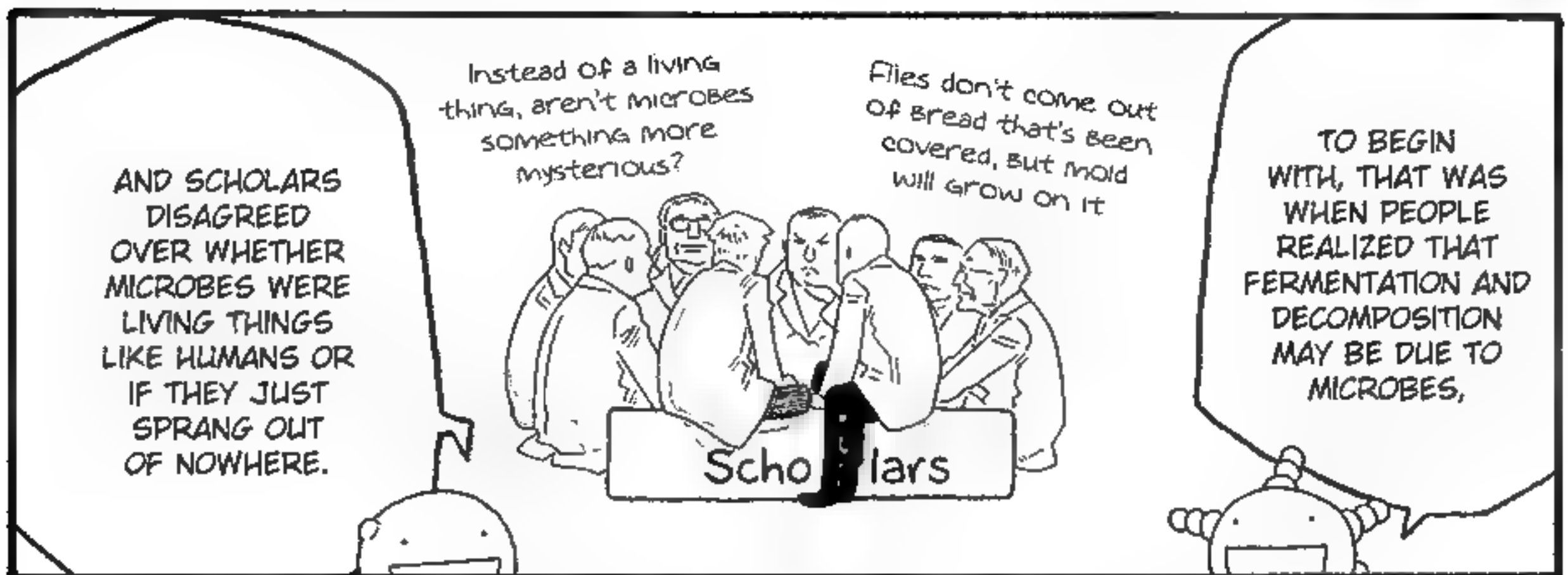
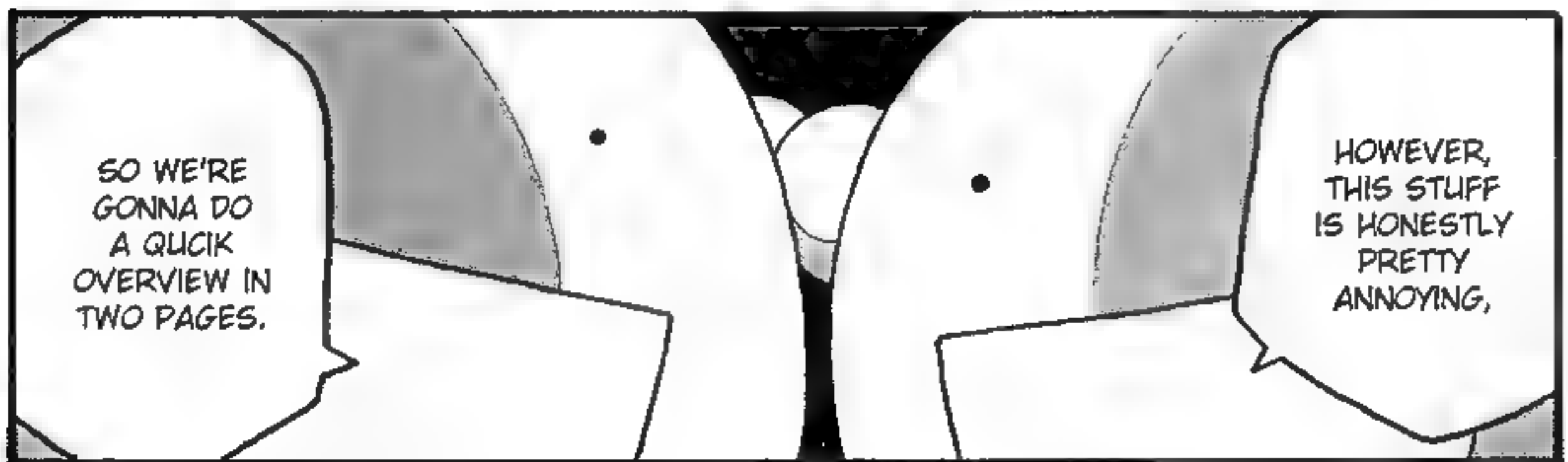
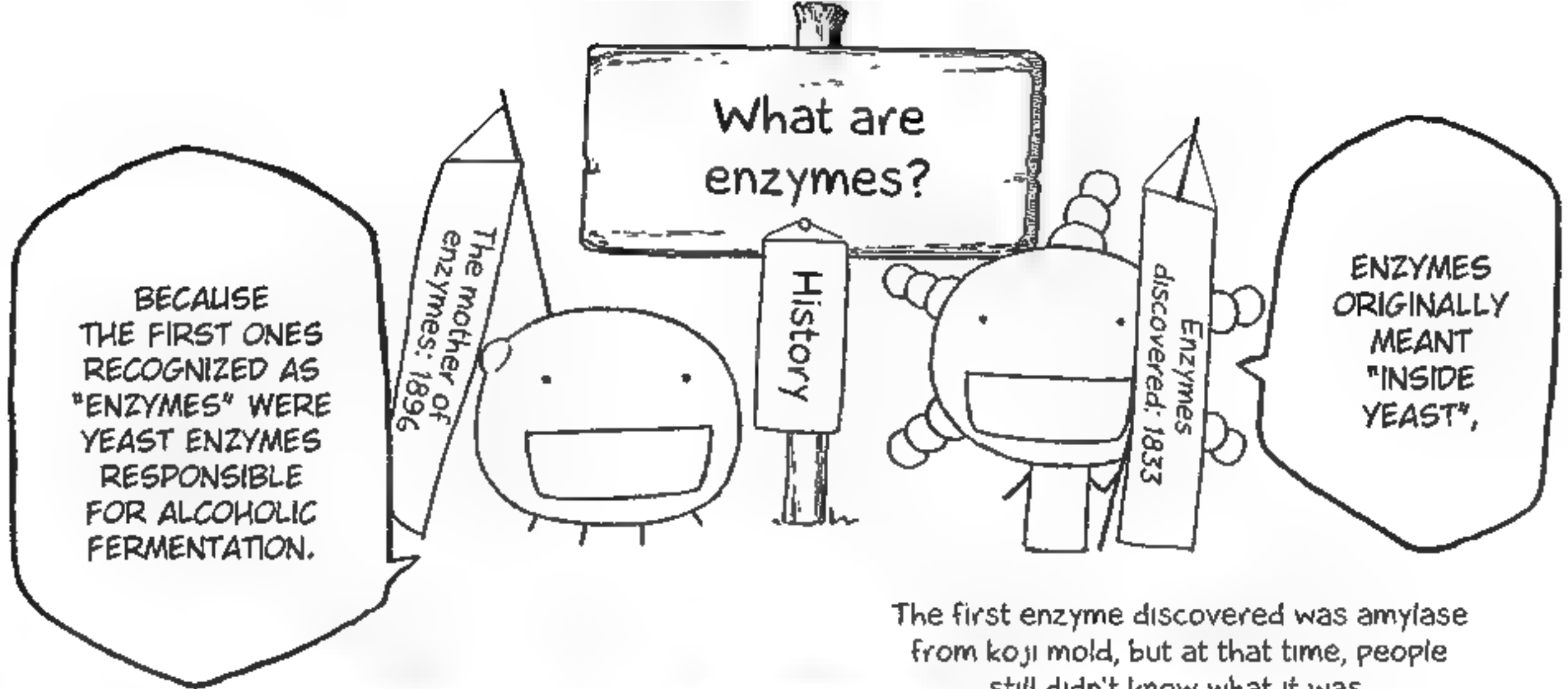
TELL THEM
"THINGS ARE
GOING WELL
FOR US, TOO!
IT'S GREAT
THAT WE'RE
BOTH DOING
WELL!"

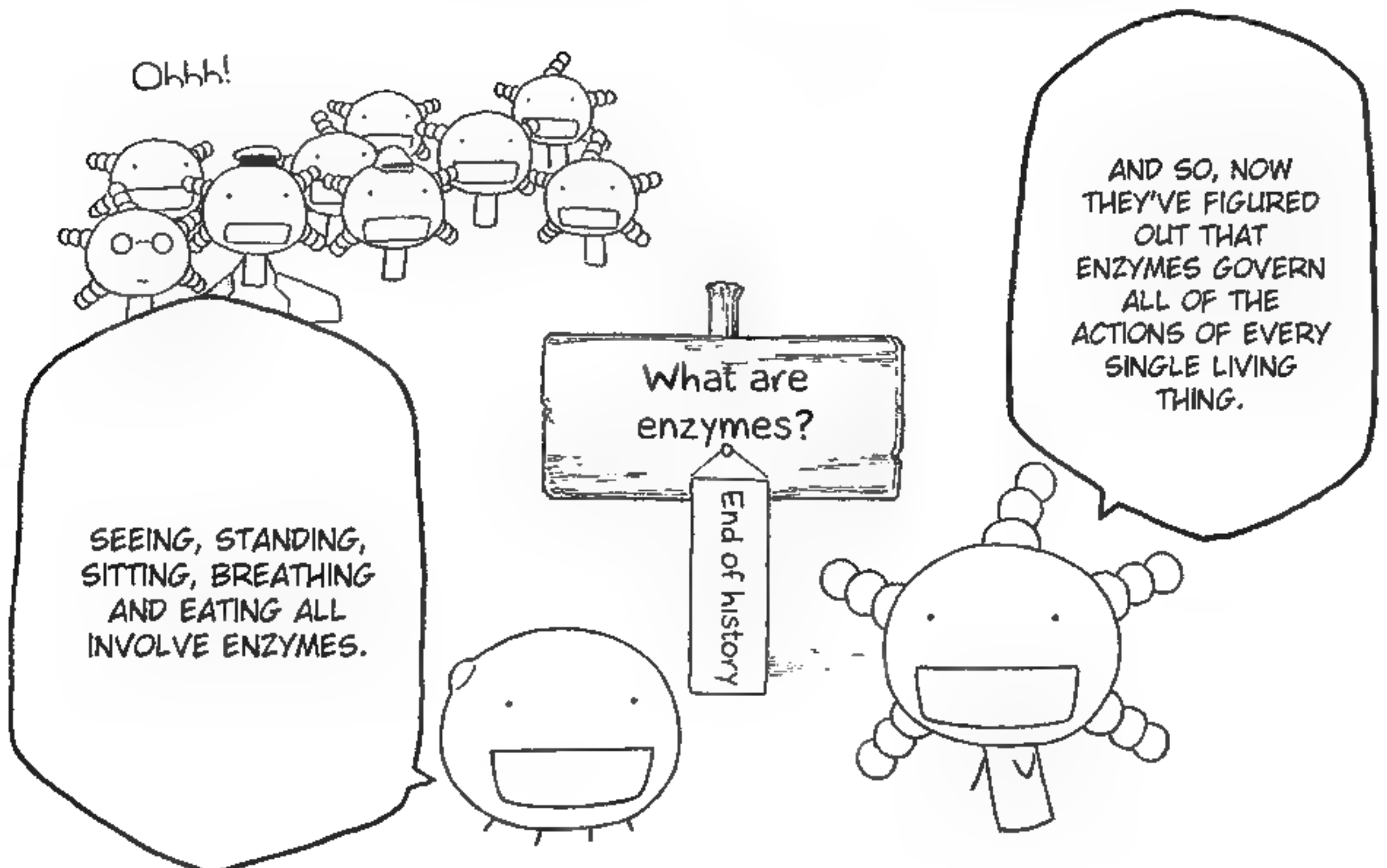
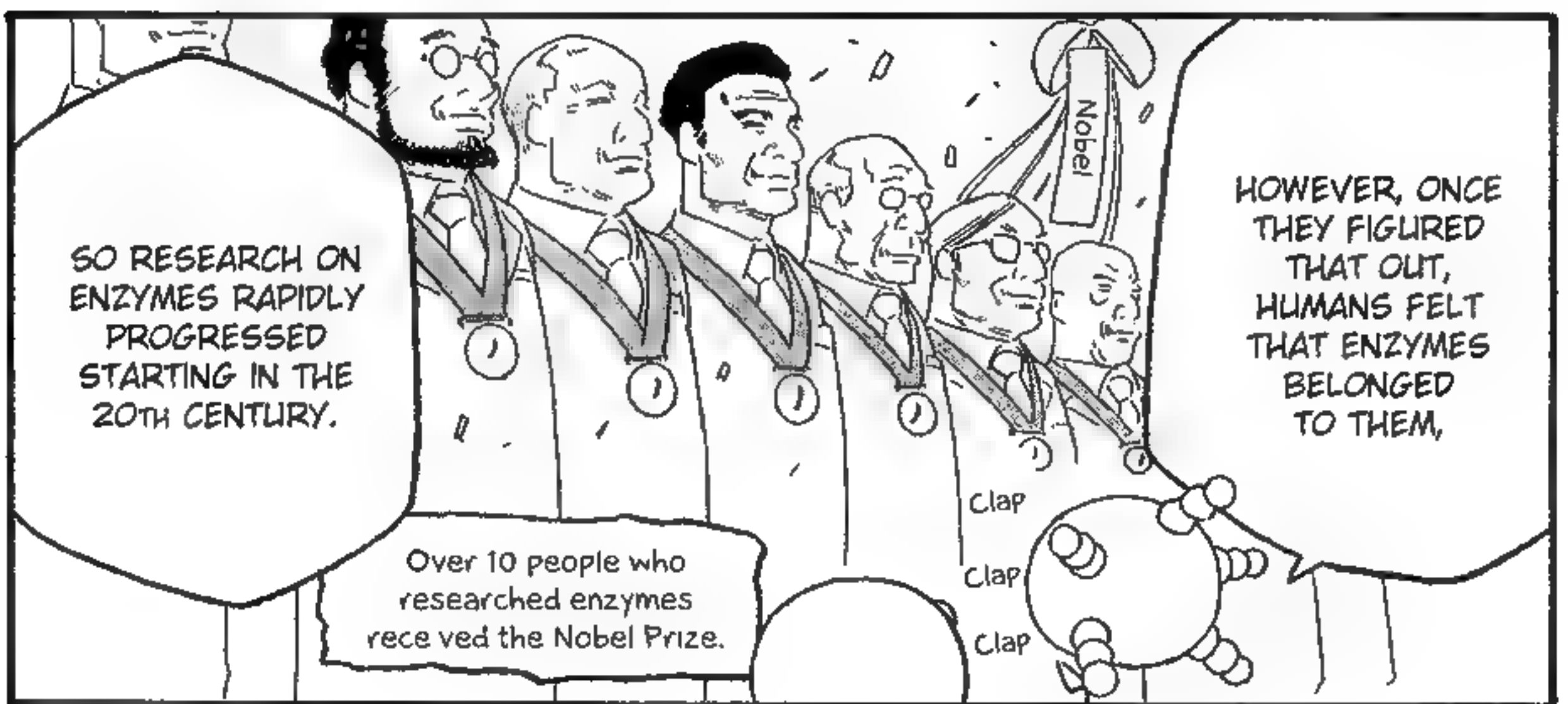
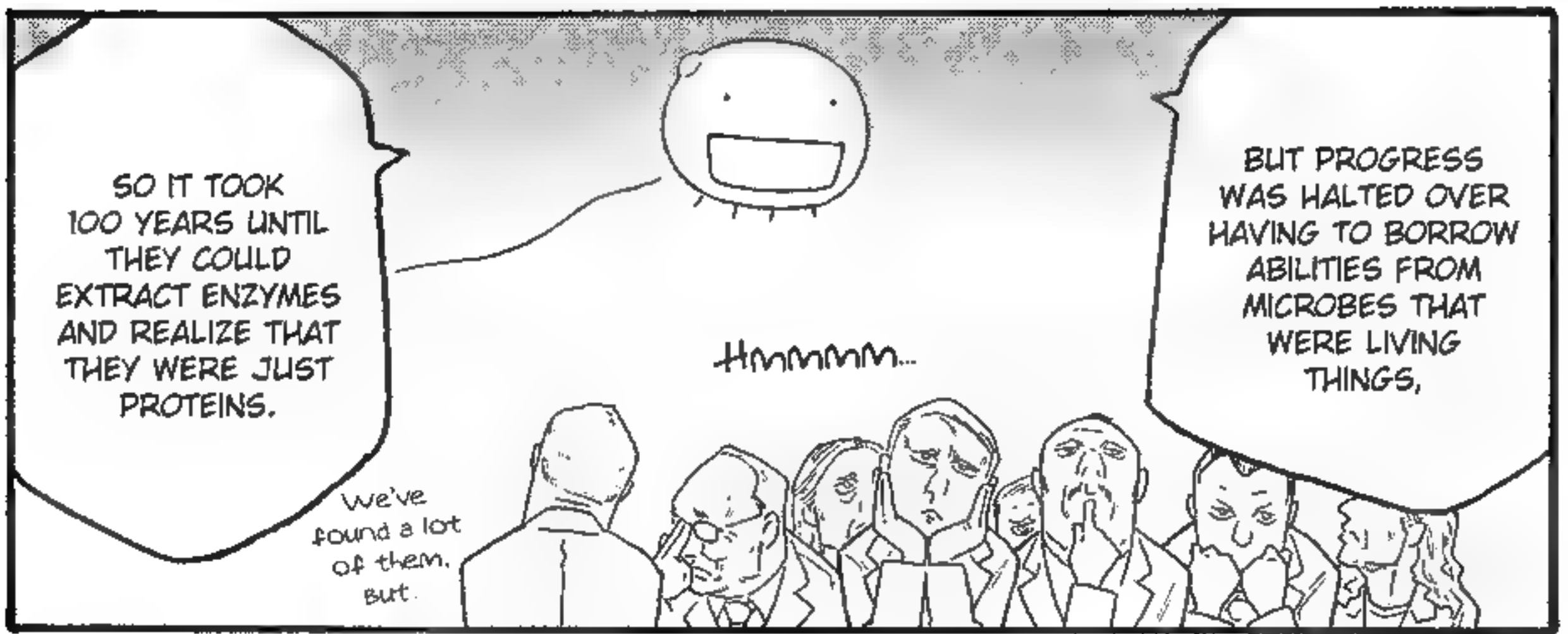
YES,
SIR!

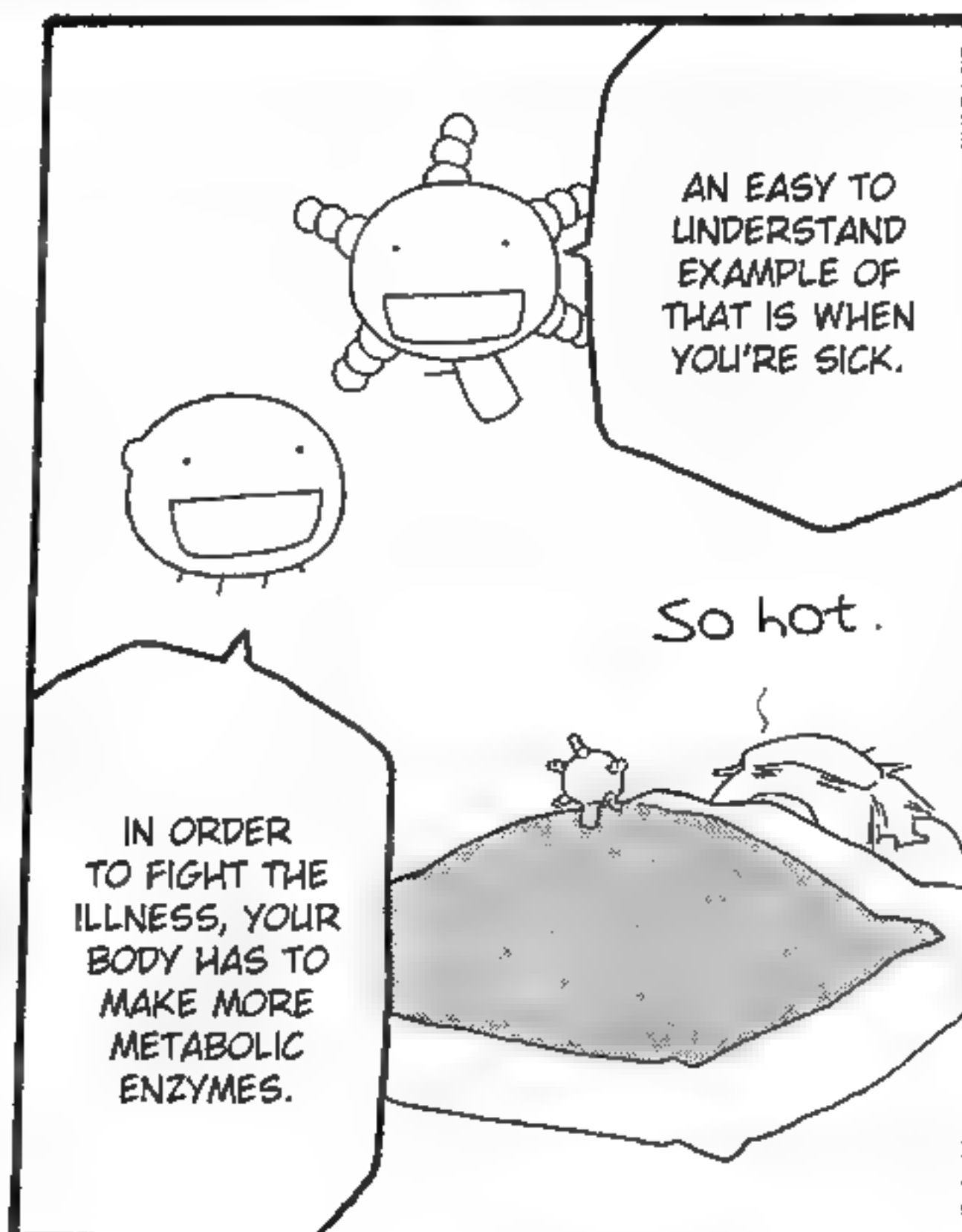
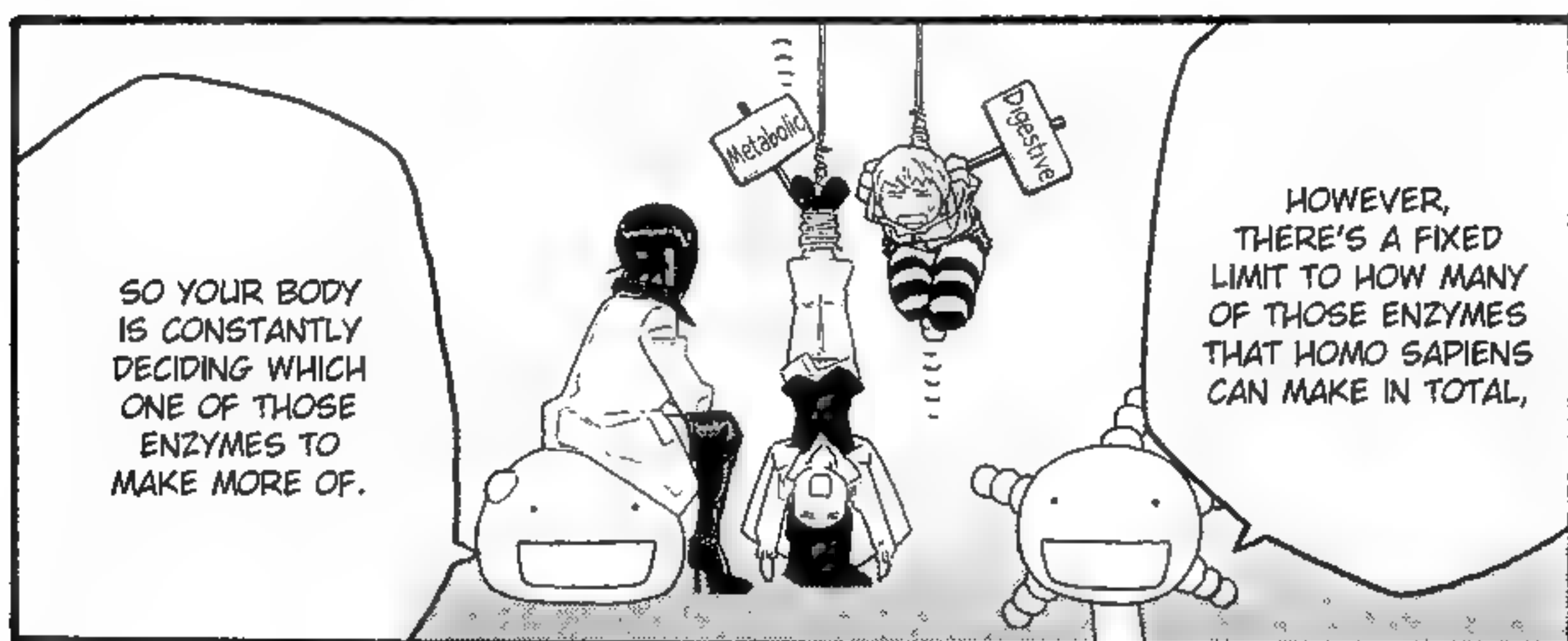
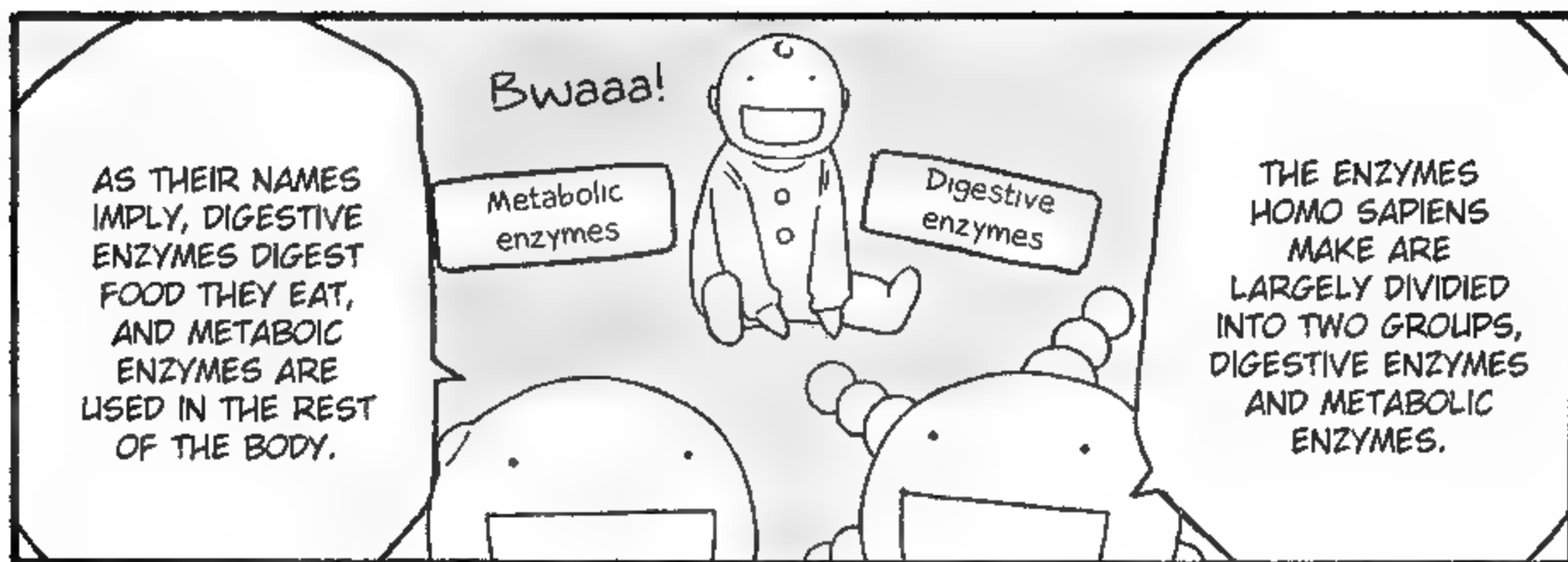












A guest appearance from the Moyashimon picture book "Let's Wash Our Hands".

Food enzymes

AS WE SAID BEFORE, ENZYMES ARE PROTEINS, SO THEY'LL LOSE THEIR PROPERTIES IF THERE'S A CHANGE IN PH OR WHEN EXPOSED TO HIGH TEMPERATURES, SO YOU CAN ONLY INGEST THEM FROM RAW FOOD.

You can get them from fermented foods, vegetables, fruit, sashimi, etc.

INSTEAD OF JUST MAKING ENZYMES, YOU CAN ALSO INGEST THEM.

Wow!

INSTEAD OF DOING IT FOR THAT SPECIFIC REASON, COMBINING FOODS JUST NATURALLY MAKES SENSE.

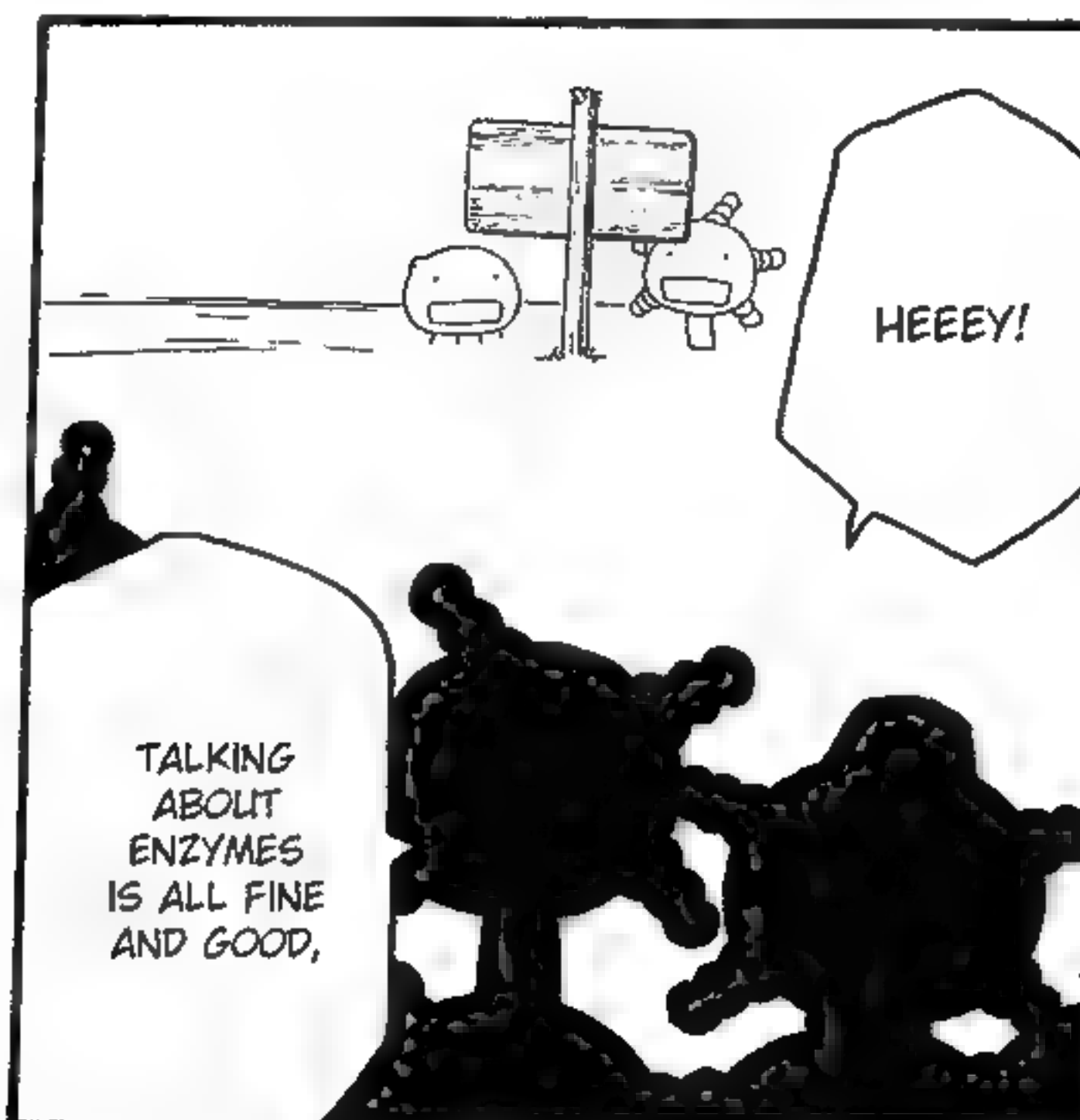
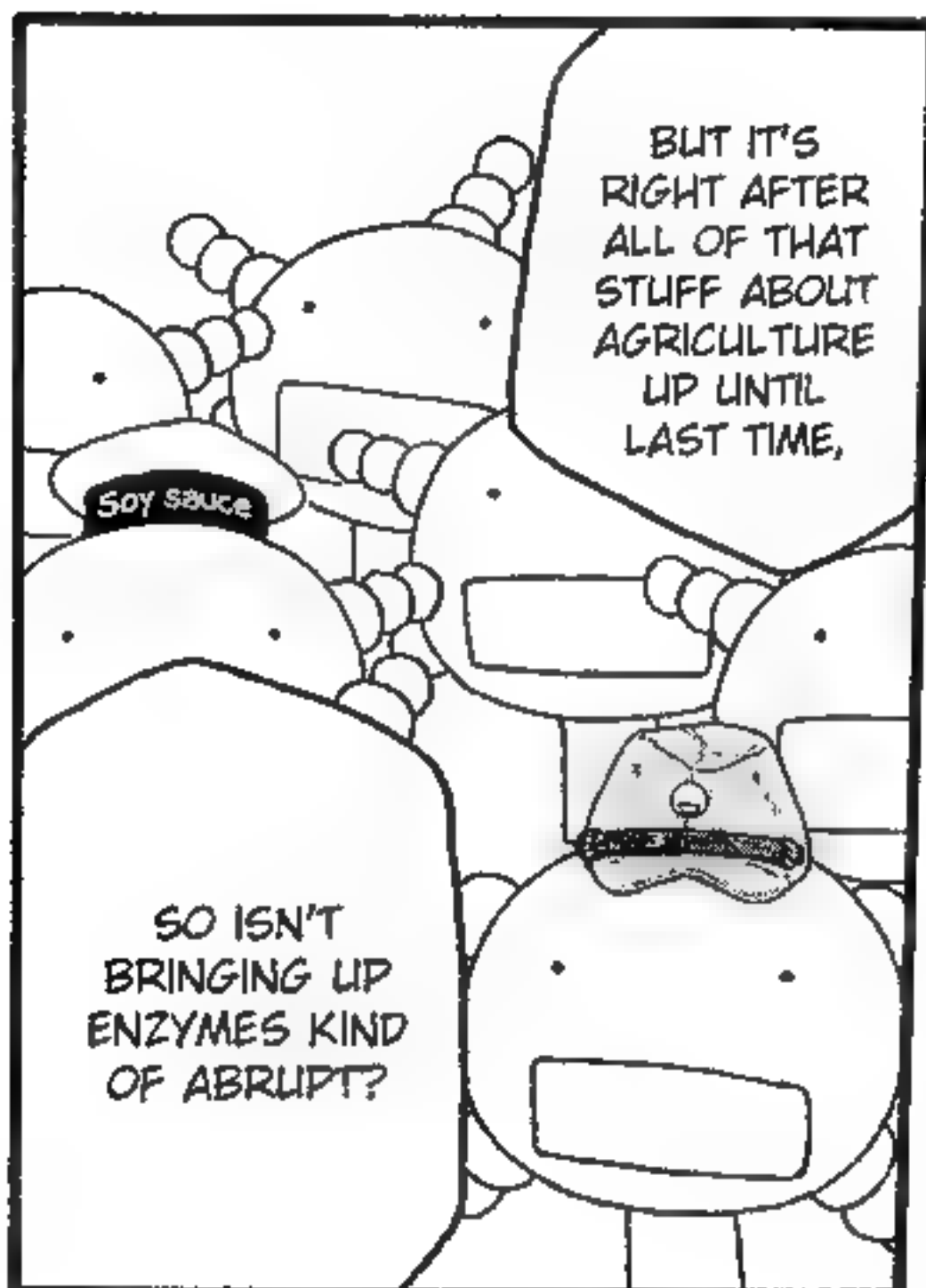
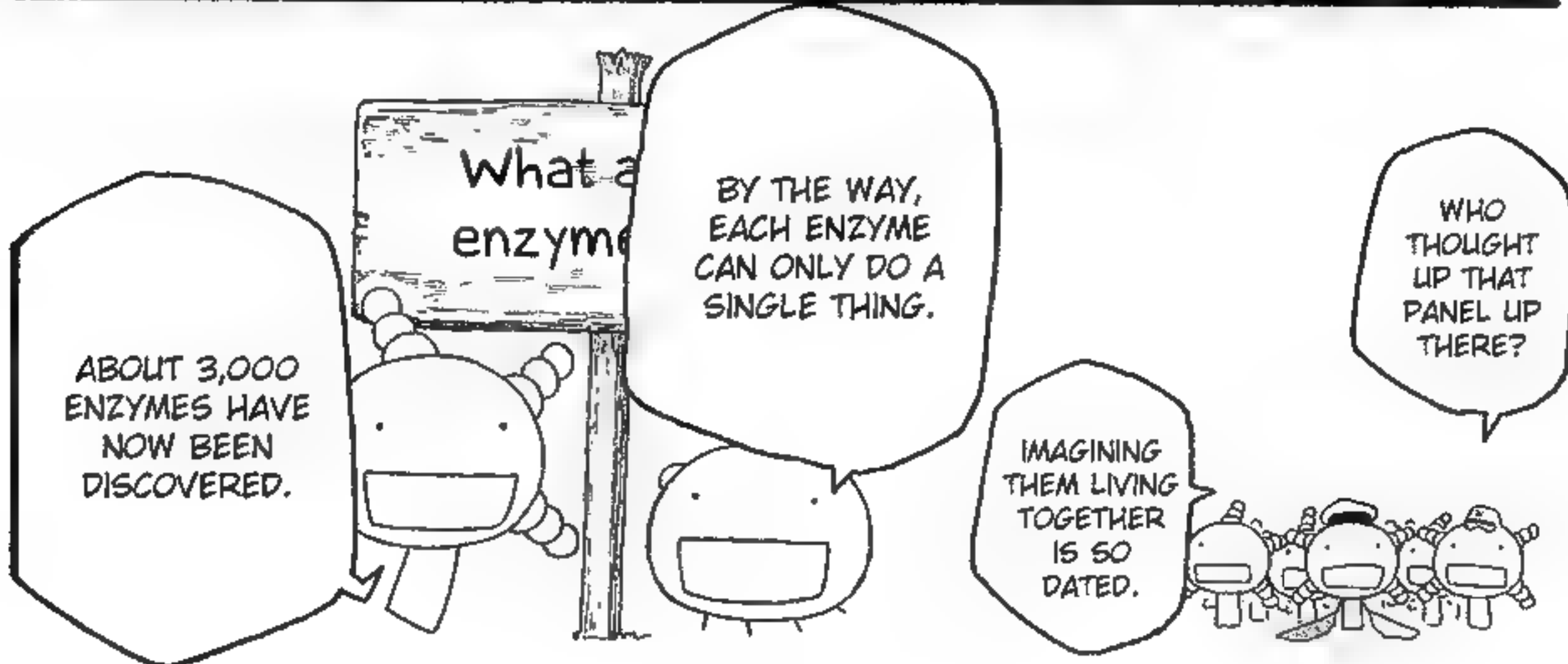
Bunny girls need to have white collars, white sleeves and a tailcoat
※ This is an example of combining foods

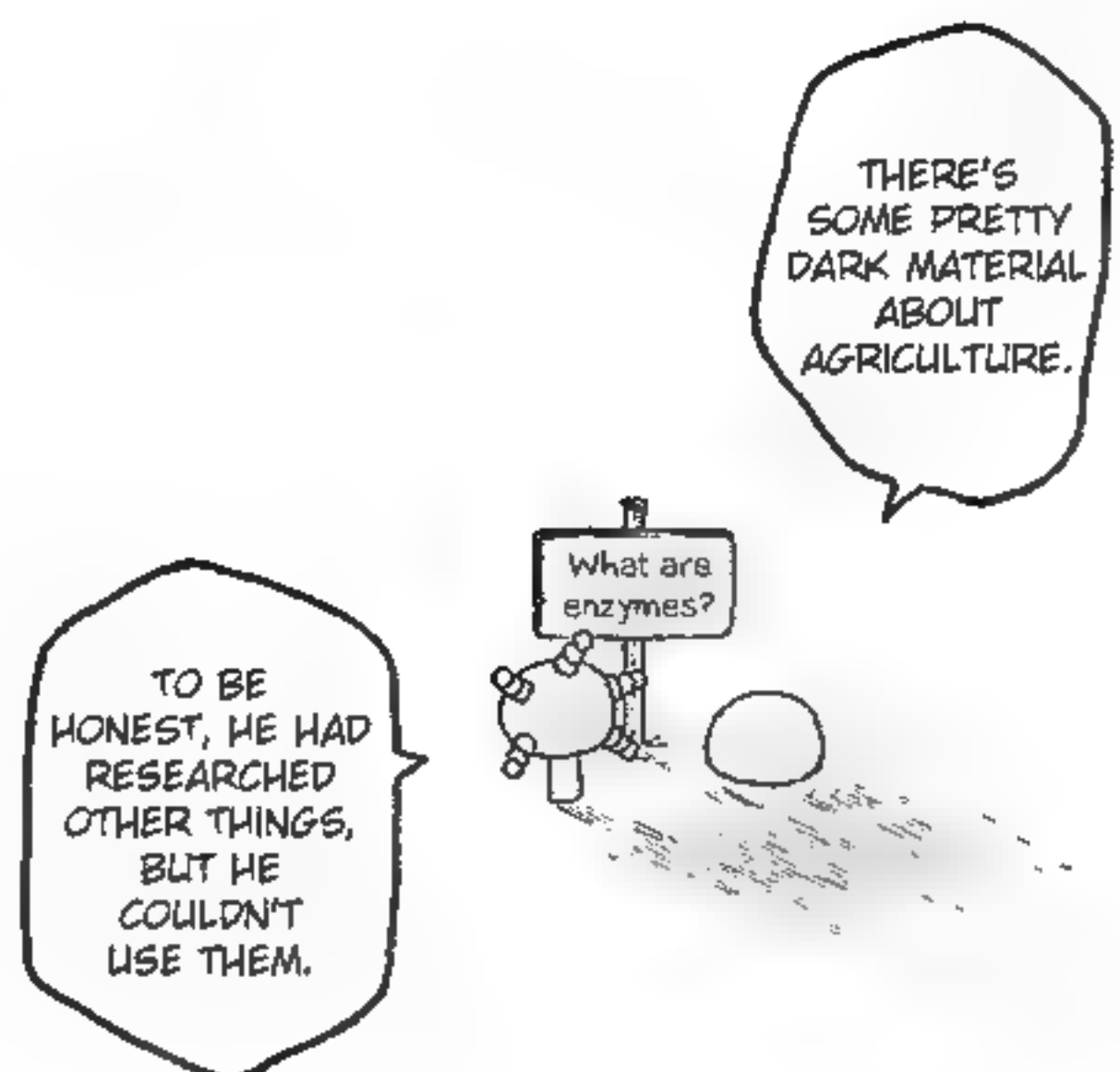
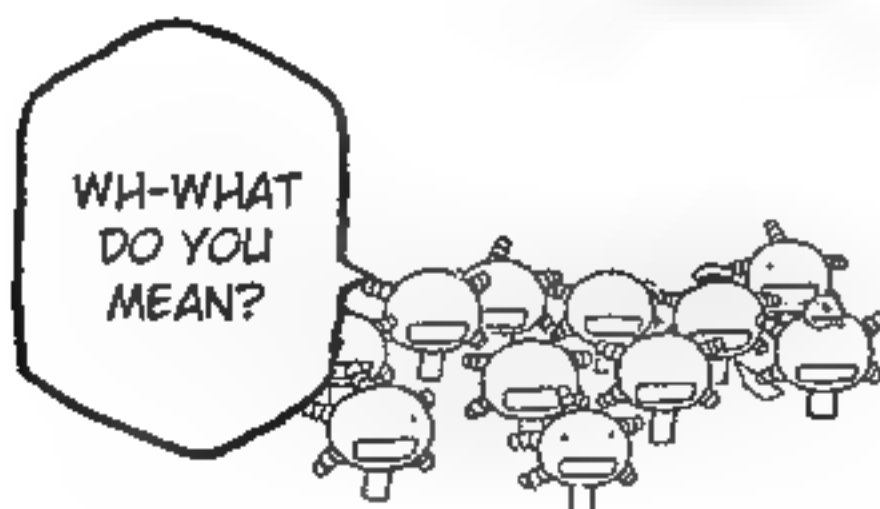
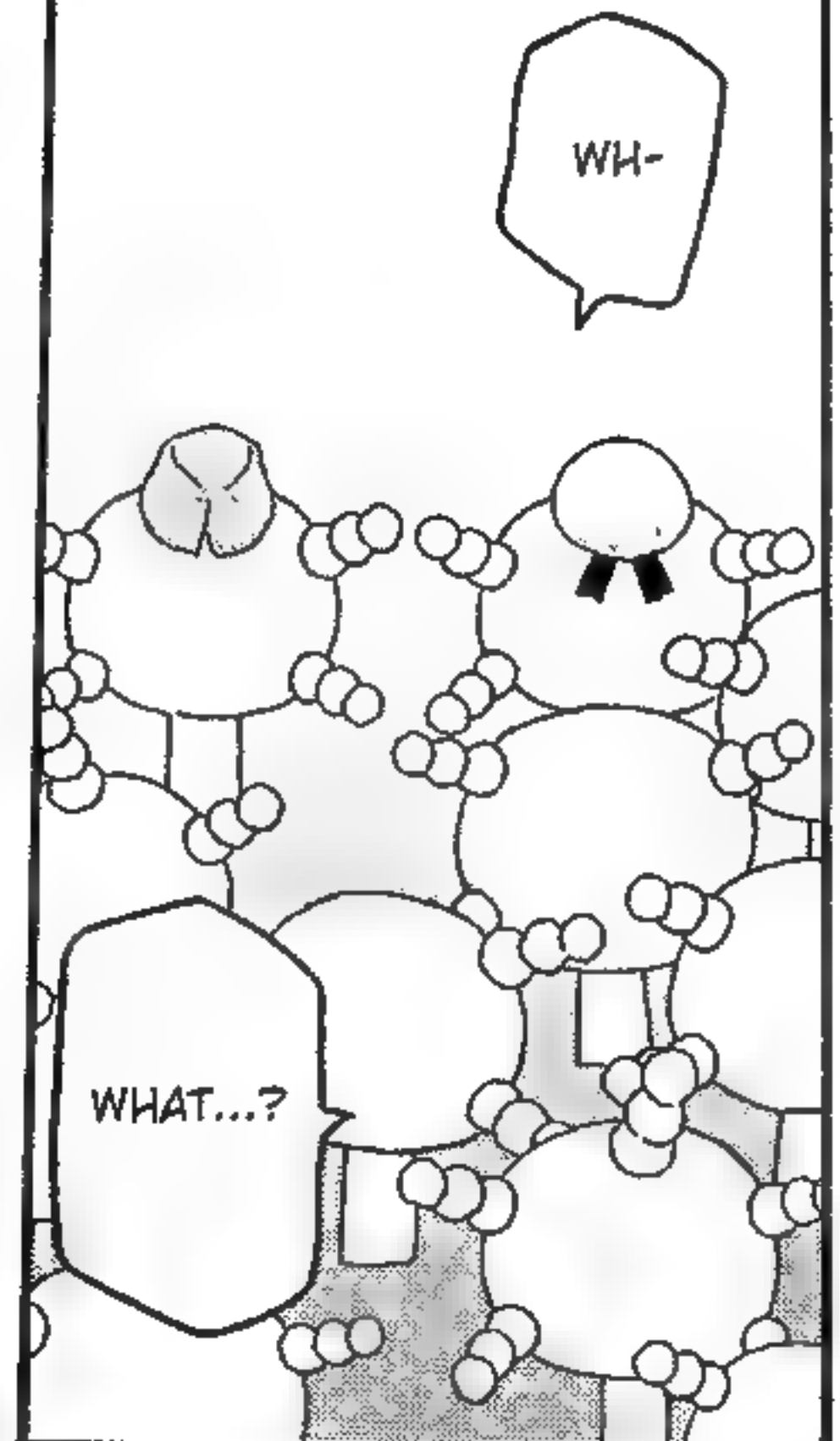
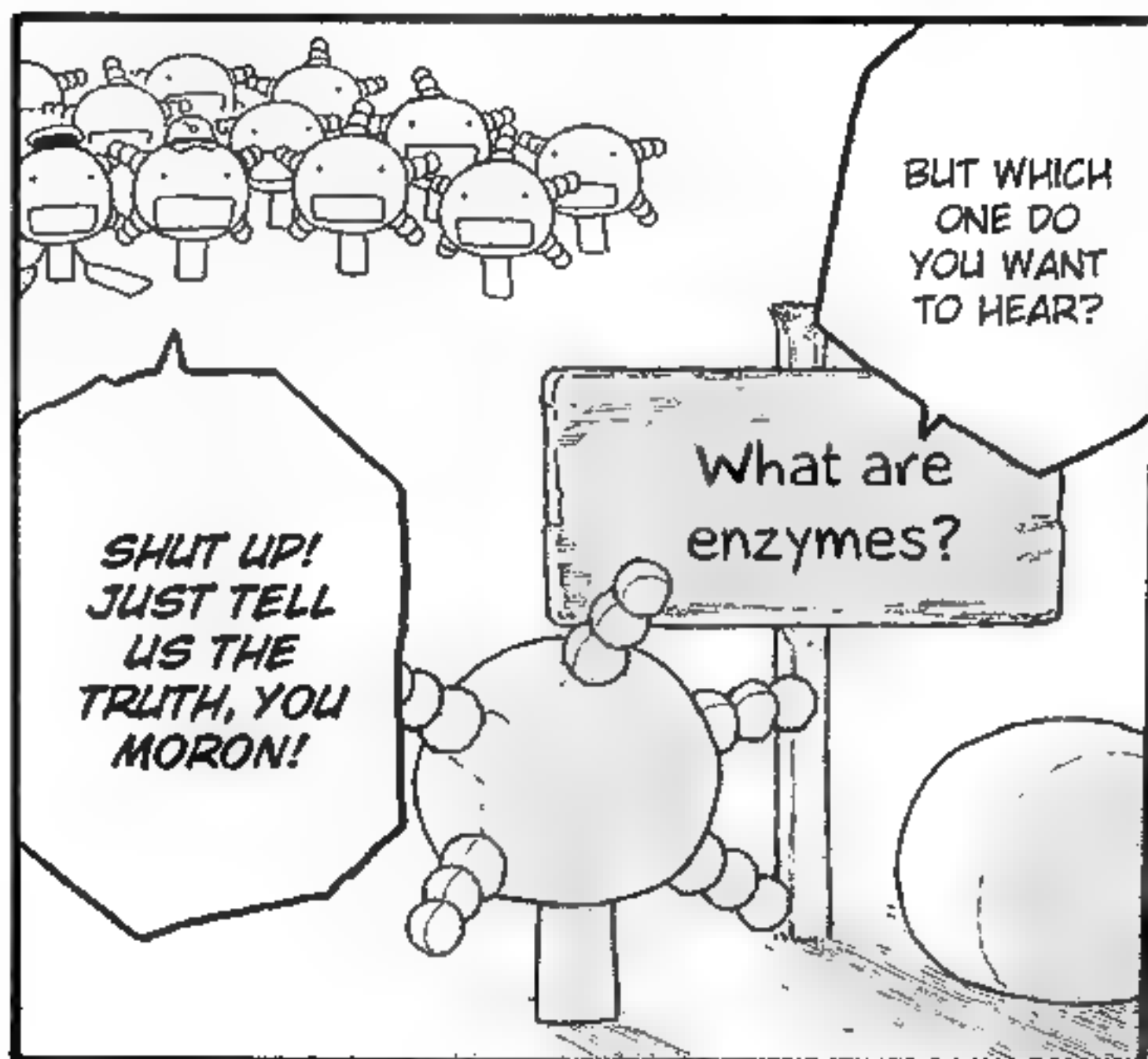
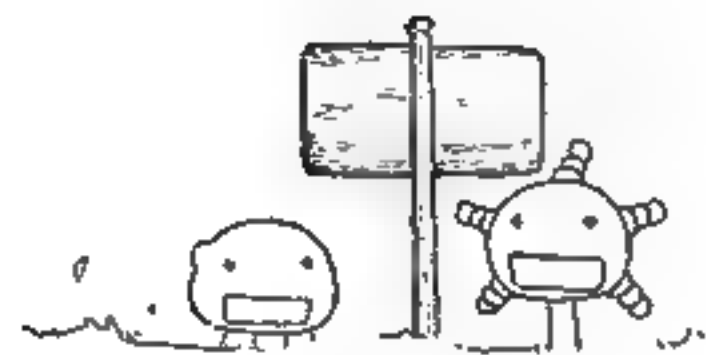
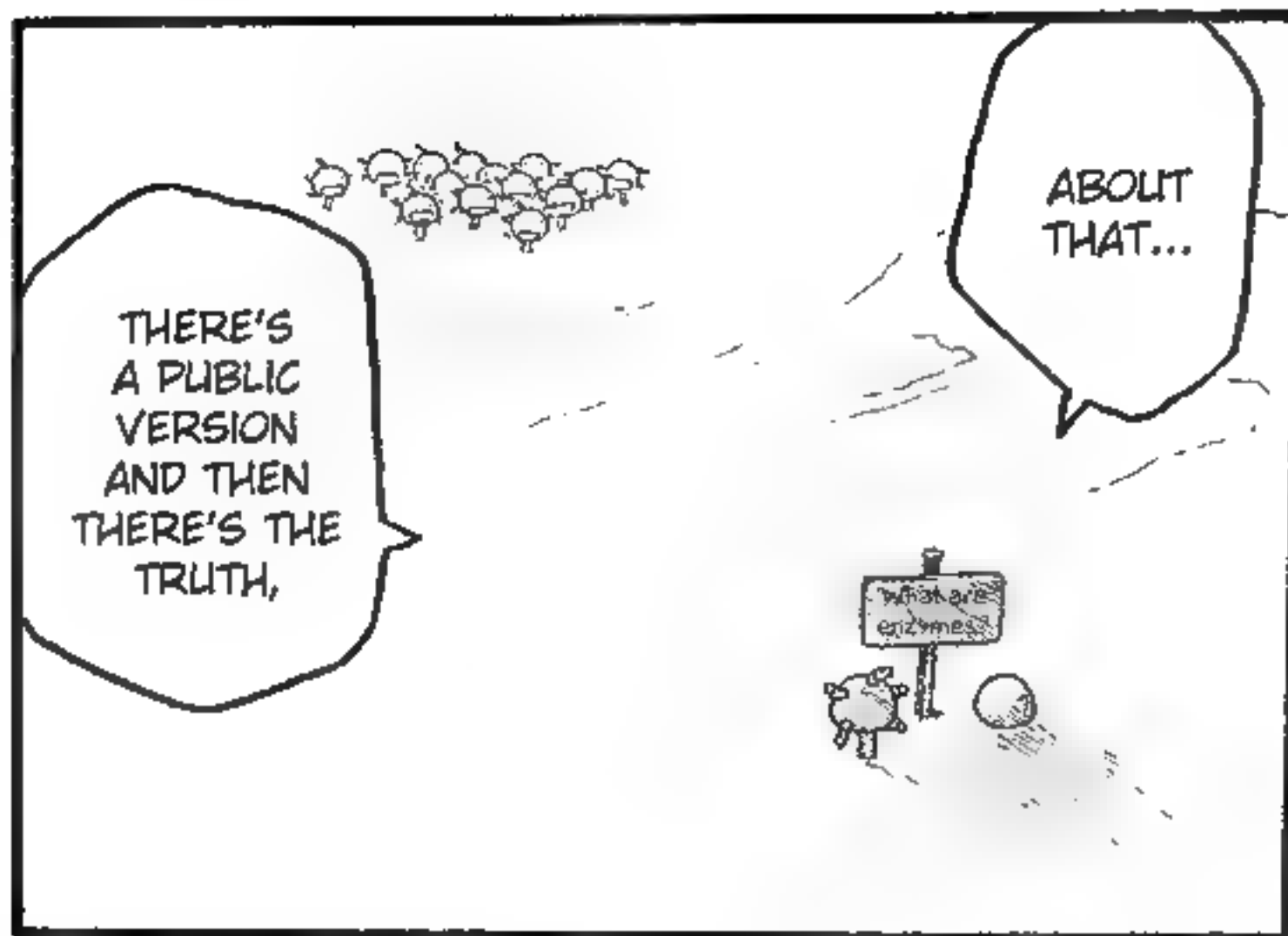
IN ORDER TO MAKE THE MOST OF THE ENZYMES YOUR BODY PRODUCES, CONSUMING FOOD ENZYMES IS VERY IMPORTANT.

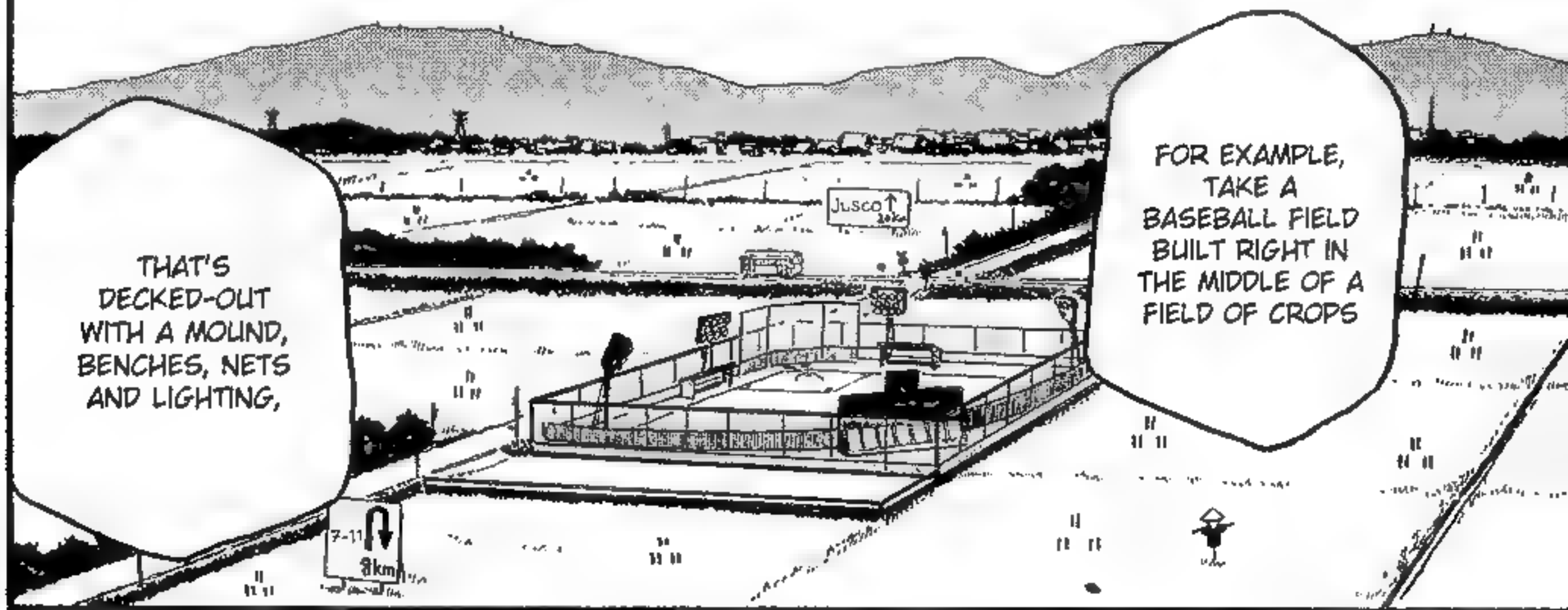
YOU GET FOOD ENZYMES FROM THE GRATED DAIKON THAT HELP TO DIGEST THE ROASTED FISH AND REIN IN THE USE OF THE ENZYMES IN YOUR BODY.

THERE ARE VARIOUS FOOD COMBINATIONS, BUT THE BEST ONE FROM THE POINT OF VIEW OF ENZYMES IS ROASTED FISH AND GRATED DAIKON RADISH.

Natto and rice also go good together

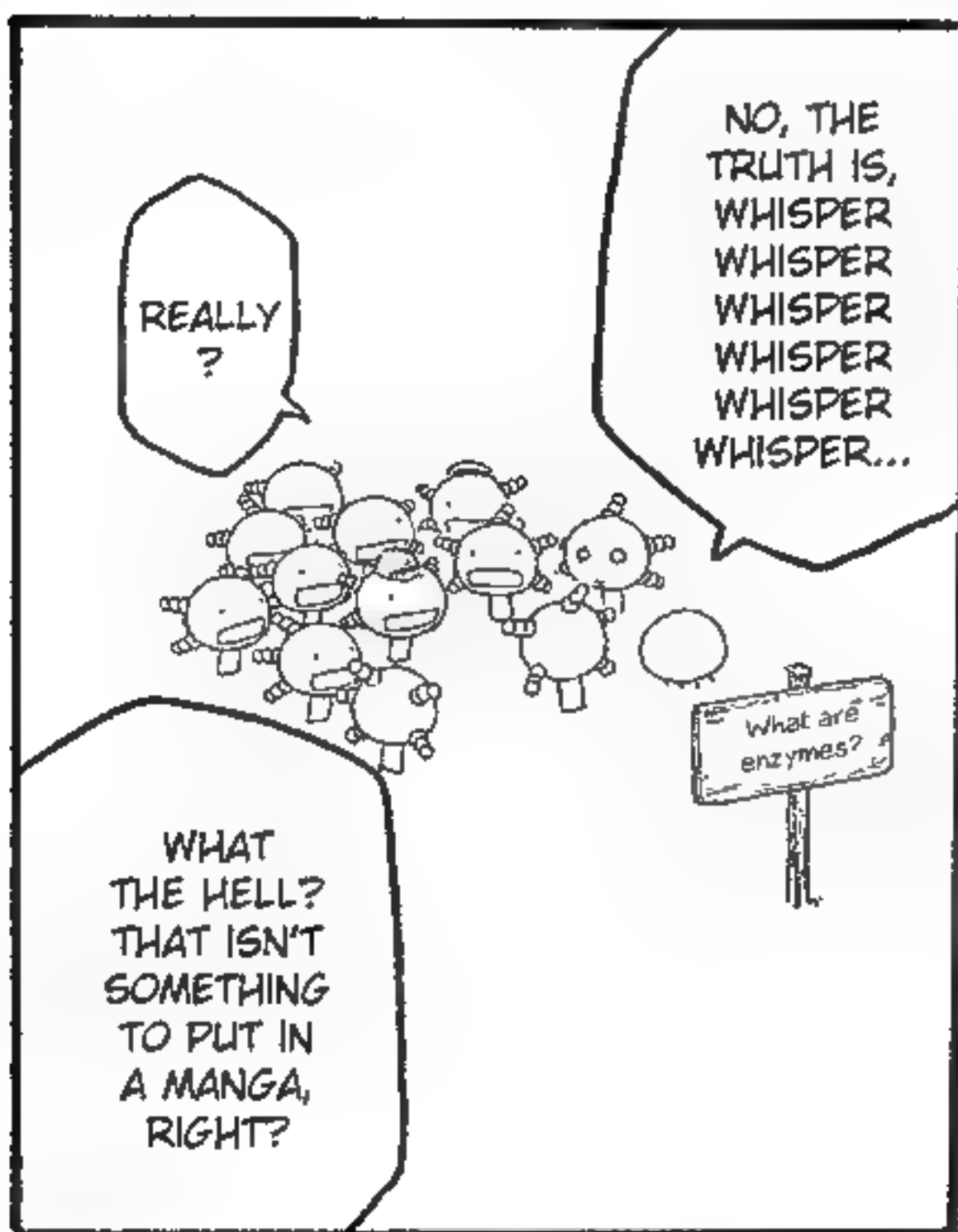






THAT'S
DECKED-OUT
WITH A MOUND,
BENCHES, NETS
AND LIGHTING,

FOR EXAMPLE,
TAKE A
BASEBALL FIELD
BUILT RIGHT IN
THE MIDDLE OF A
FIELD OF CROPS

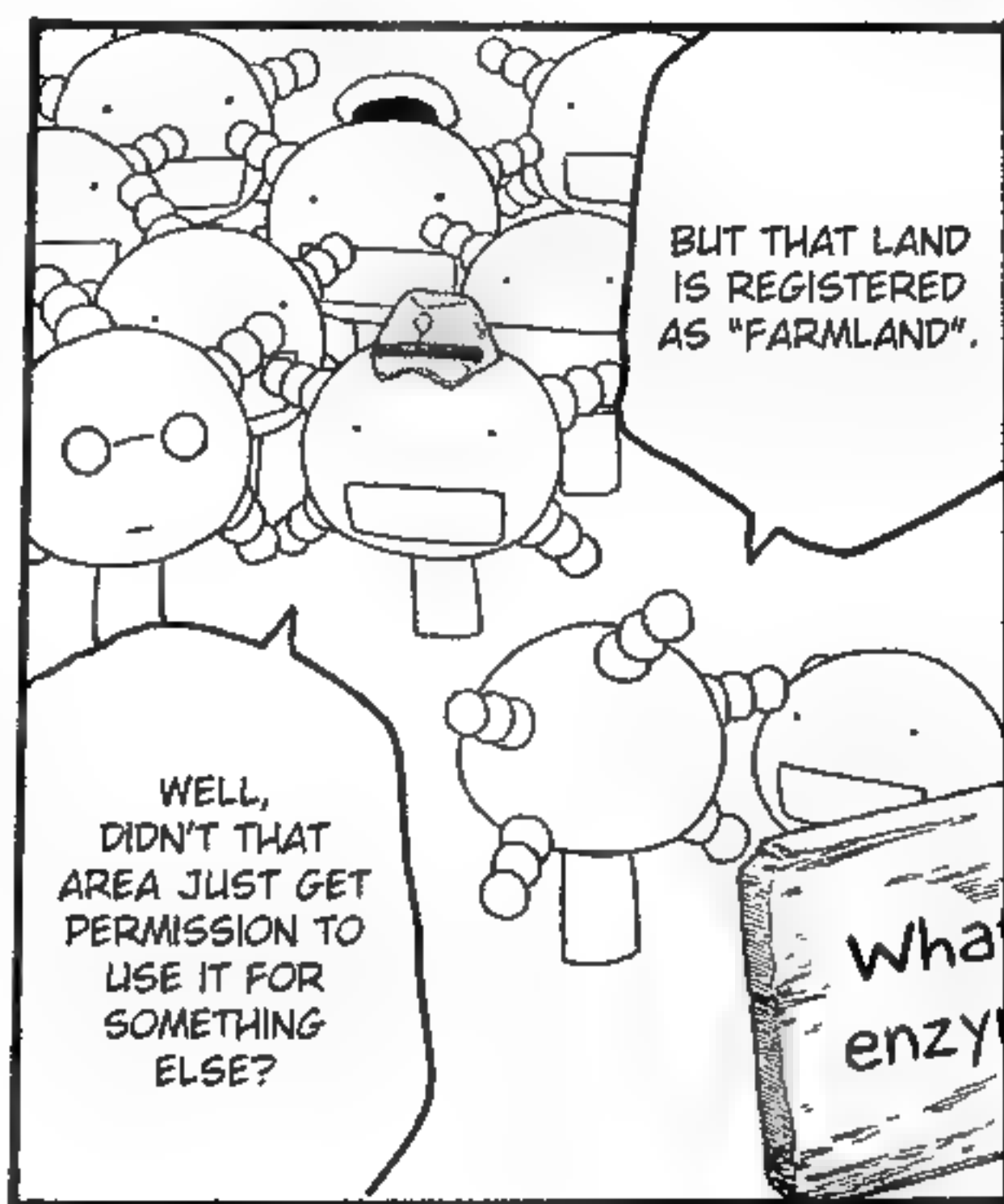


REALLY
?

NO, THE
TRUTH IS,
WHISPER
WHISPER
WHISPER
WHISPER
WHISPER
WHISPER...

WHAT
THE HELL?
THAT ISN'T
SOMETHING
TO PUT IN
A MANGA,
RIGHT?

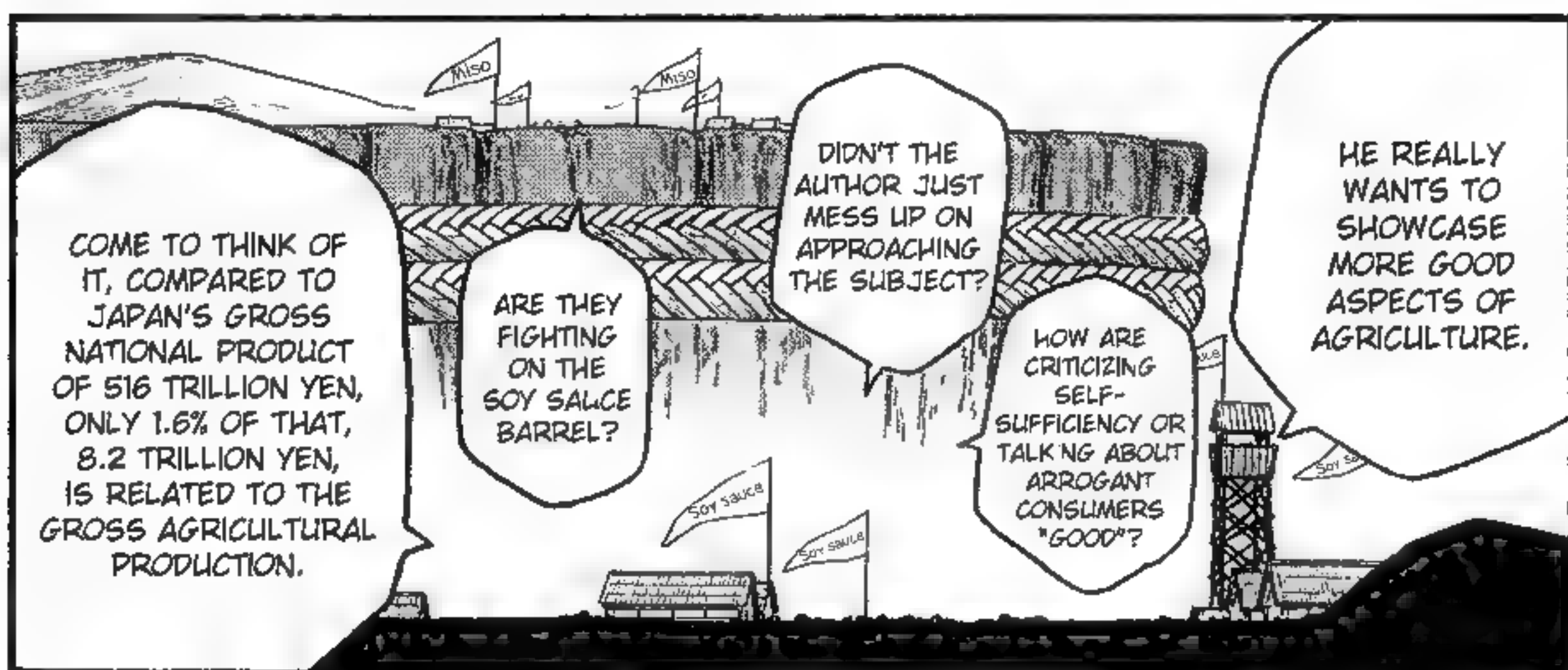
What are
enzymes?



BUT THAT LAND
IS REGISTERED
AS "FARMLAND".

WELL,
DIDN'T THAT
AREA JUST GET
PERMISSION TO
USE IT FOR
SOMETHING
ELSE?

What
are
enzymes?



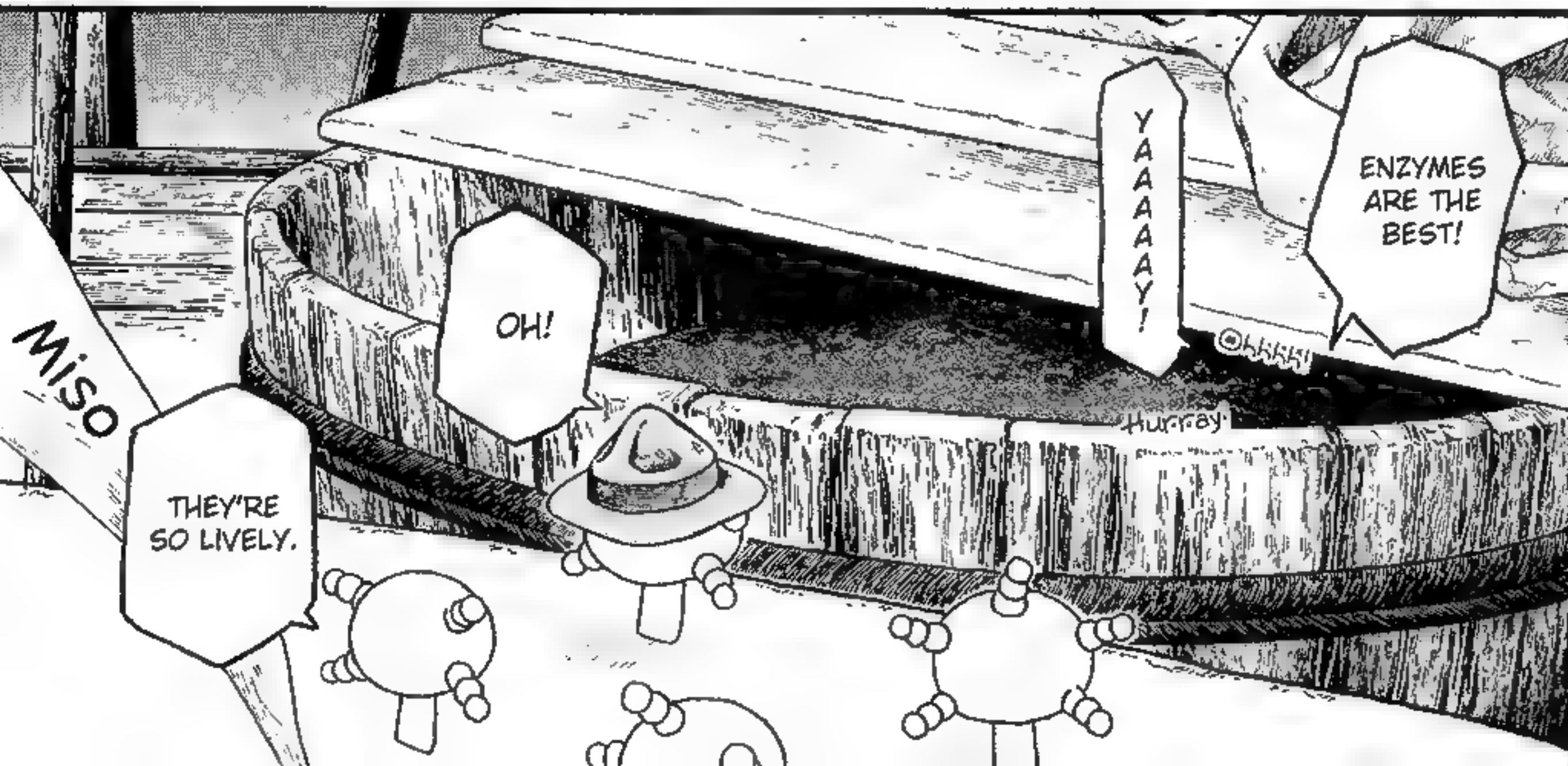
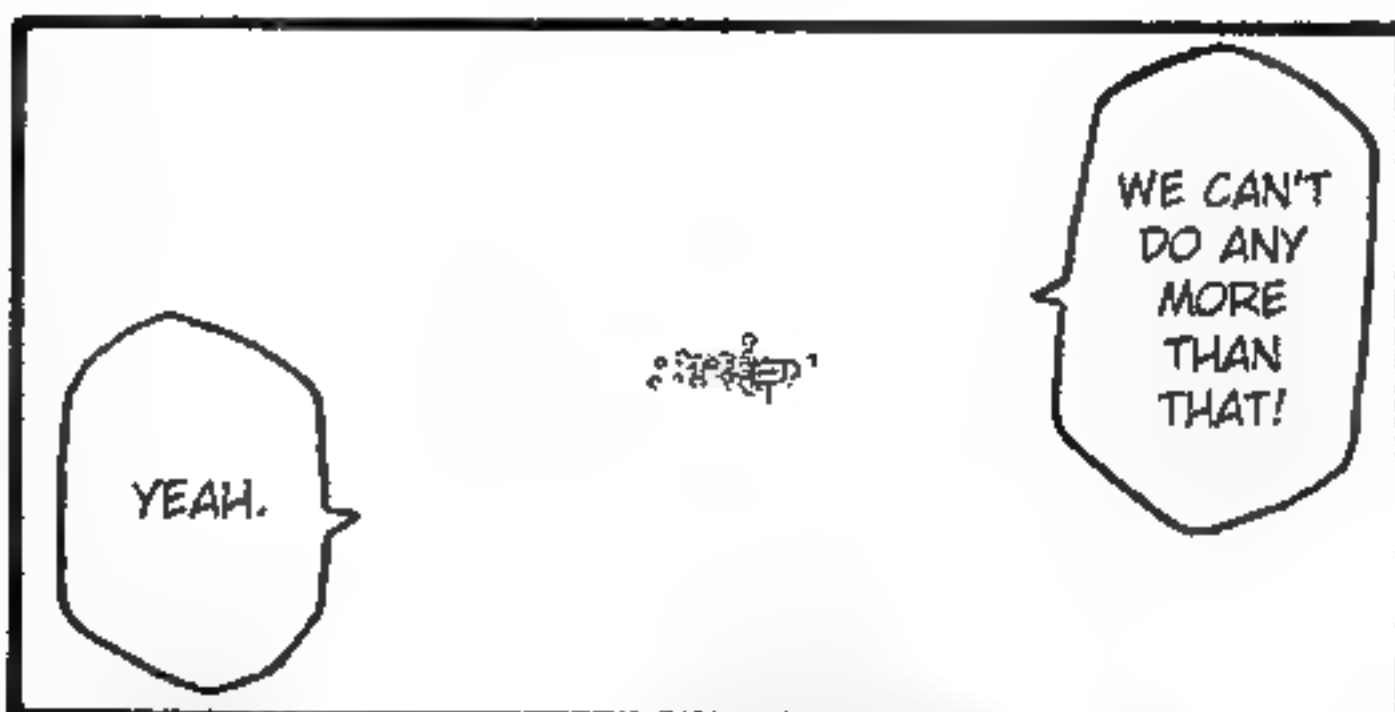
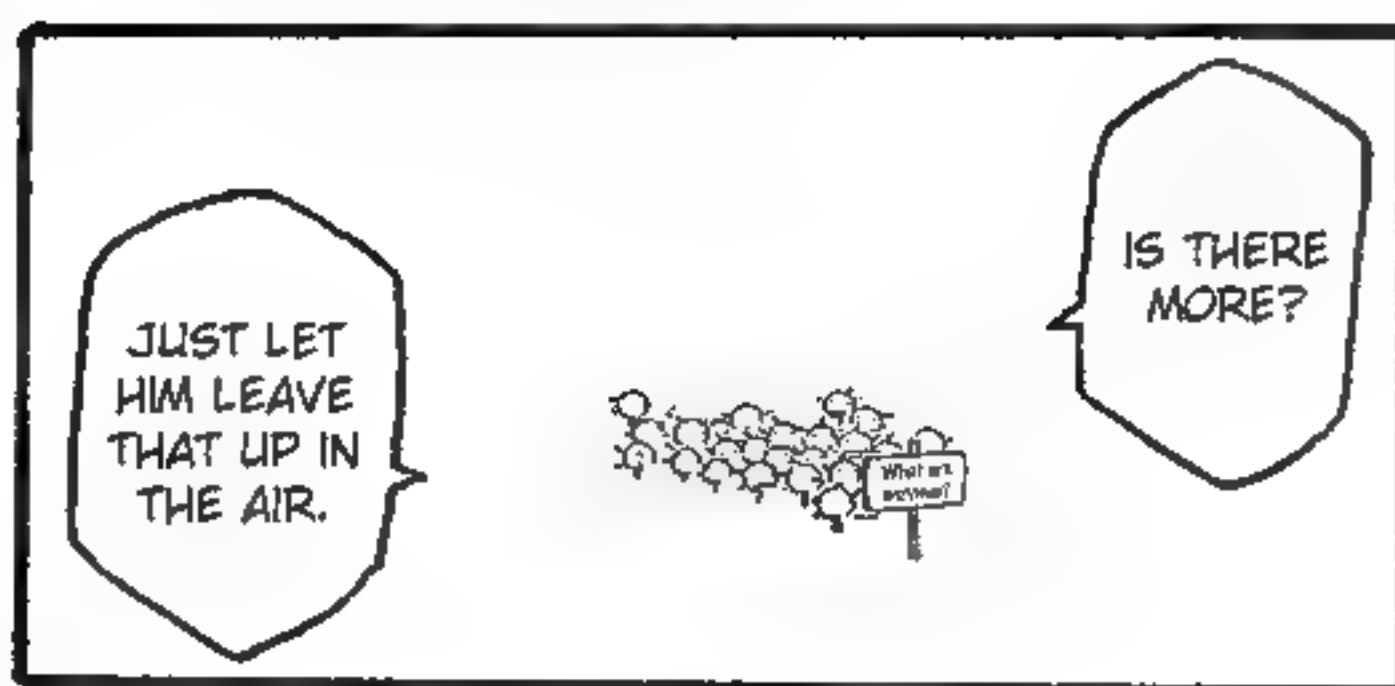
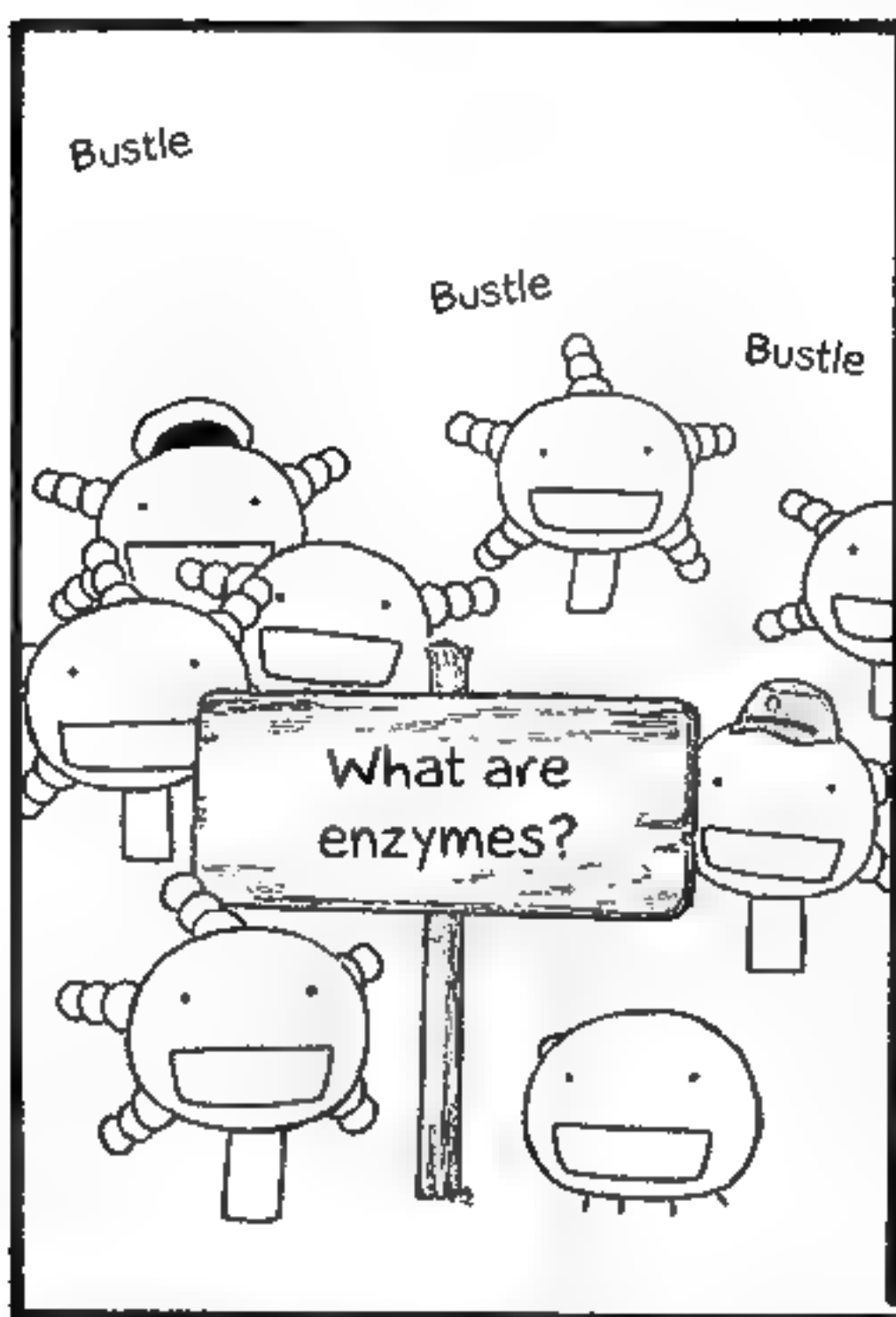
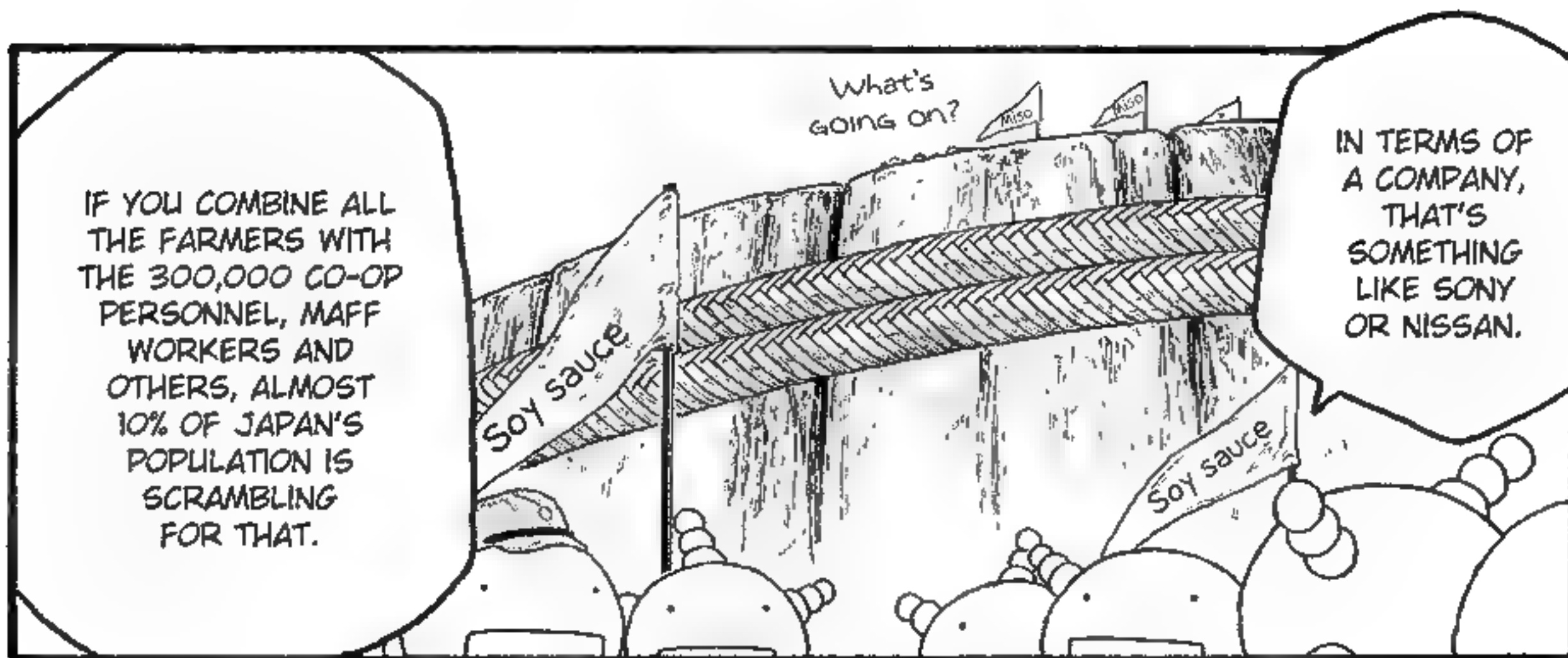
COME TO THINK OF
IT, COMPARED TO
JAPAN'S GROSS
NATIONAL PRODUCT
OF 516 TRILLION YEN,
ONLY 1.6% OF THAT,
8.2 TRILLION YEN,
IS RELATED TO THE
GROSS AGRICULTURAL
PRODUCTION.

ARE THEY
FIGHTING
ON THE
SOY SAUCE
BARREL?

DIDN'T THE
AUTHOR JUST
MESS UP ON
APPROACHING
THE SUBJECT?

HOW ARE
CRITICIZING
SELF-
SUFFICIENCY OR
TALKING ABOUT
ARROGANT
CONSUMERS
"GOOD"?

HE REALLY
WANTS TO
SHOWCASE
MORE GOOD
ASPECTS OF
AGRICULTURE.





WE'RE
GONNA MAKE
AGRICULTURE
EVEN
BETTER!

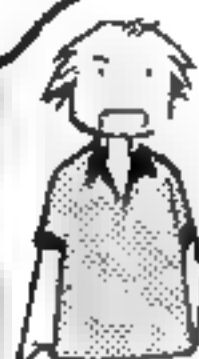
IF THERE'S
DARKNESS,
THEN JUST
LIGHT IT
UP!



I GUESS SHE
SPUN AROUND
BECAUSE SHE
WAS DRUNK
WHEN YOU
HUNG HER UP.

AH!
SHE
FELL
OVER!

Plop



Tadayasu
Sawaki
He seems
to be the
shortest.



I'LL LET YOU
STAY OVER AT
MY PLACE!
JUST GET UP,
MUTOU!

FOR
CRYING
OUT
LOUD!



Kaoru
Misato
It's just an
example,
after all.

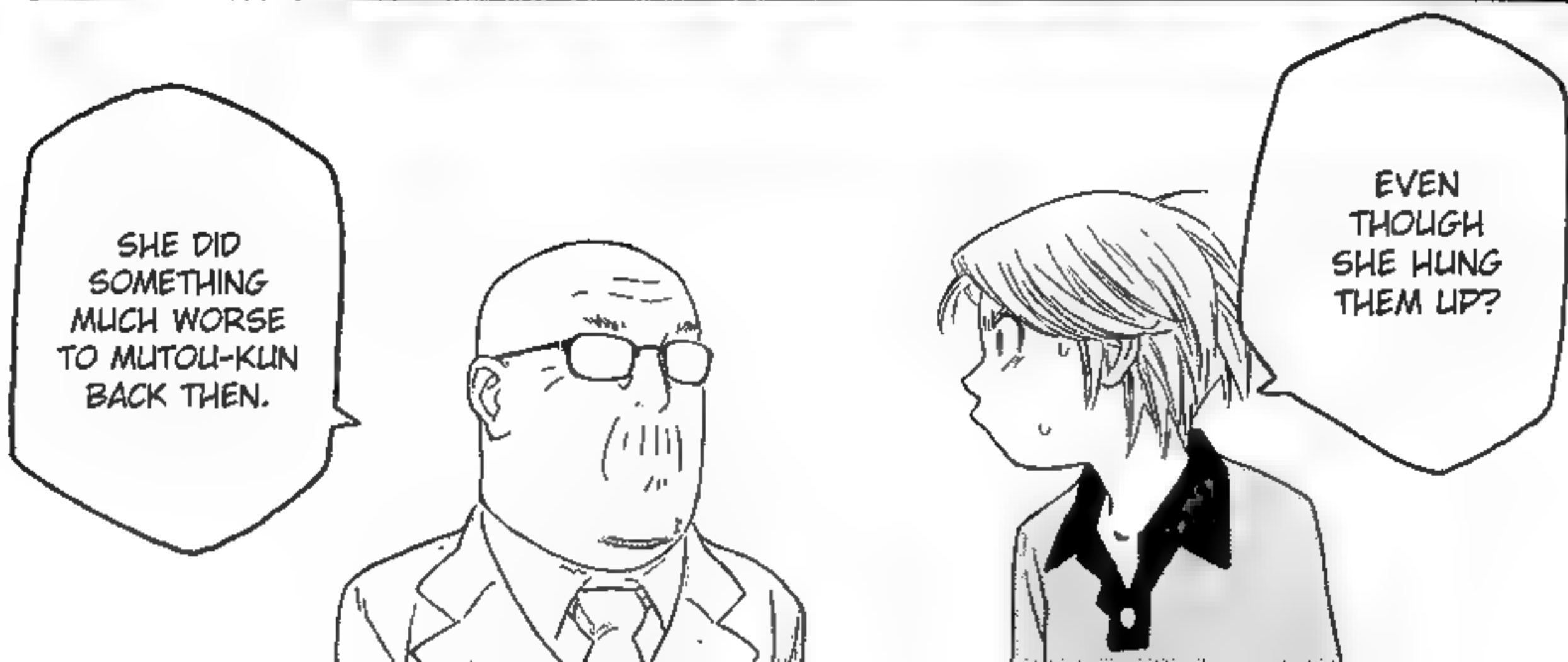
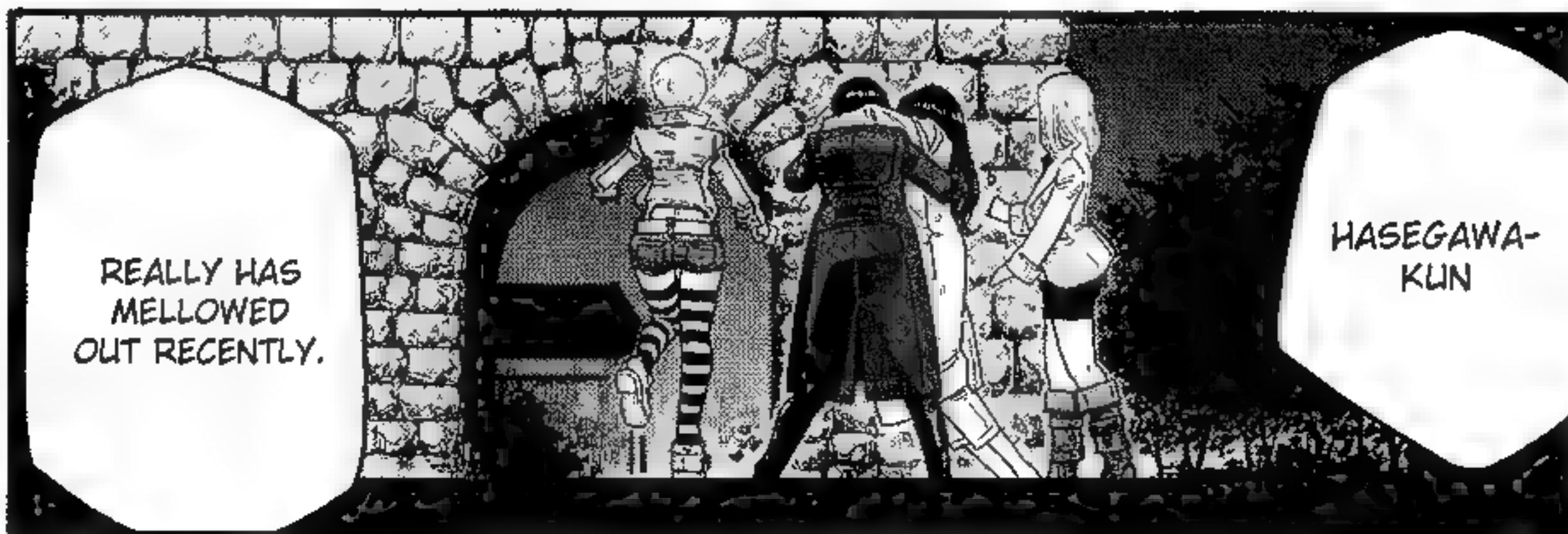
Takuma Kawahama
His silhouette looks like S. cerevisiae.



Hazuki Oikawa
She likes Nissen



Keizou Itsuki
I'll reveal what happened eventually





Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

Zzzzz...

Announcement

It's getting a live-action drama series adaptation.

I'VE
REVIVED!

ALL
RIGHT!

AH, IS THAT
KOSAKA-SAN'S
GLASS?
I'LL DRINK THE
REST OF IT.

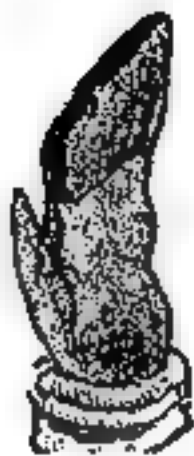
LET'S
DRINK!

She
borrowed
these



YOU KNOW...
THERE'S
NOTHING FOR
YOU TO BE
REVIVING
OVER.

DON'T BE LIKE
THAT! IT'D BE
SUCH A WASTE
SINCE YOU HAVE
SUCH QUALITY
DRINKS HERE,
HARUKA-SAN.



Raw ham
This is probably jamon serrano. In Spanish, it means "mountain ham" It's one of the world's three big hams.



I'M GONNA HAVE SOME RAW HAM.

HONESTLY, YOU REALLY LOOK NICE WITHOUT ANY MAKEUP ON, HARUKA-SAN!

YOU SURE ARE ENERGETIC...




DID YOU DRAIN THE BATH?

NO, BUT I JUST TOOK A DIP, SO YOU DON'T HAVE TO DRAIN IT.

This story is fiction. And so, after itching to announce it for so long, the drama series adaptation has now been officially announced. It'll premiere on Fuji TV's "noitaminA" on July 8, 2010 (Th).




Aoi Mutou
There's a writer who said the same thing (the rest is omitted for business reasons).



Golden staph
This is *S. aureus*
It lives on your skin.
It can produce an enterotoxin.

GOLDEN STAPH IS TYPICAL IN FOOD POISONING CASES.

YOU'RE SO NICE, HARUKA-SAN...

DON'T TOUCH THE HAM ANYMORE.

IT'LL JUST CAUSE PROBLEMS FOR OTHERS.

I'm sorry.

PEOPLE WHO HAVE CUTS ON THEIR HANDS SHOULD NEVER HANDLE FOOD.


I'LL DO IT.

I DON'T HAVE ANY.

UHM... CAN I HAVE SOME DISINFECTANT AND A BANDAGE?

IF IT'S JUST A LIGHT CUT, THEN WASH IT THOROUGHLY AND THEN JUST LET YOUR SKIN FLORA AND YOUR OWN ABILITY TO HEAL TAKE CARE OF IT.

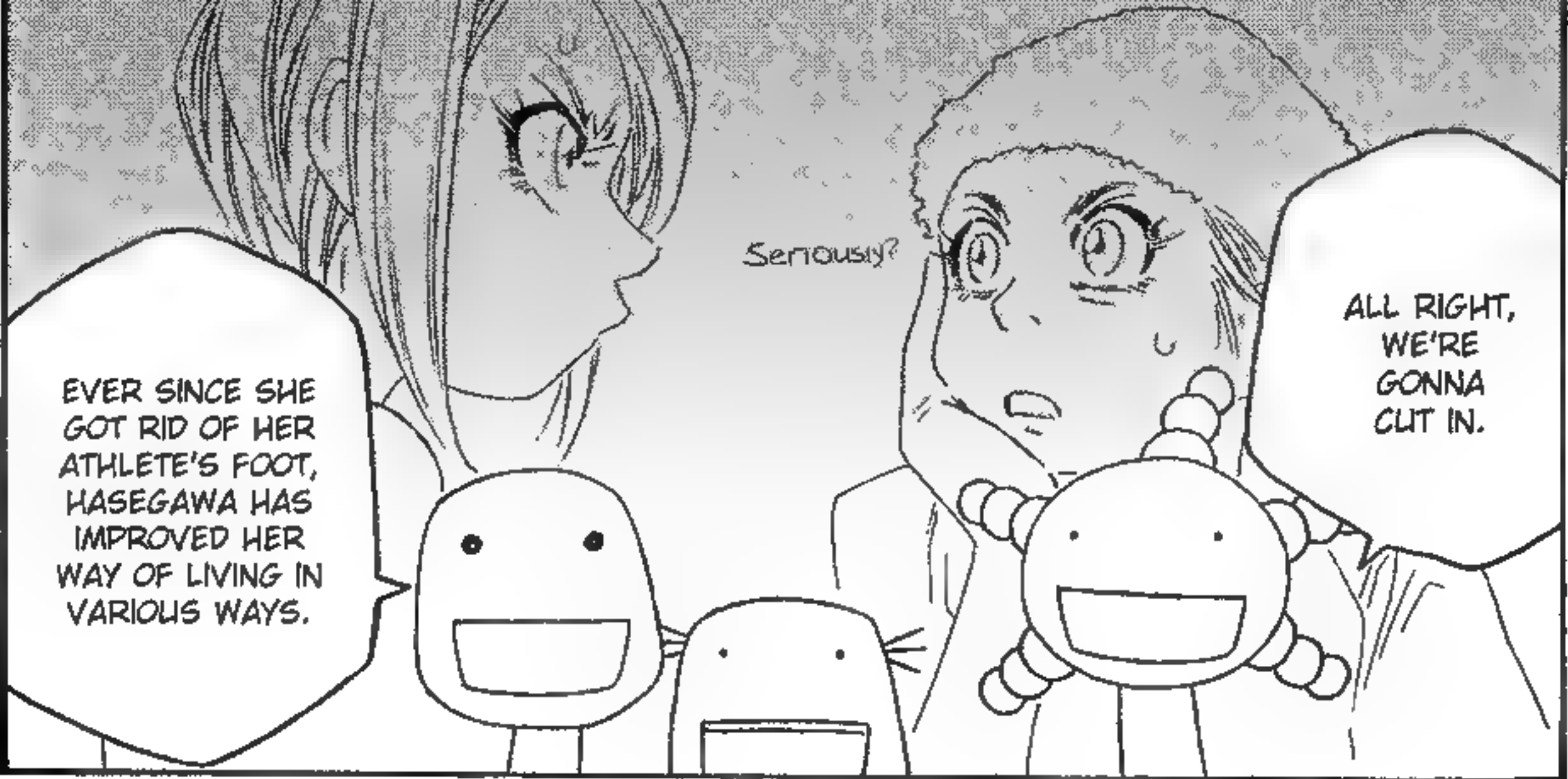



Haruka Hasegawa
Not wearing makeup (supp n) is written with the kanji for "plain" and "ma d" Beautiful woman (bepp n) is said to be ts antonym, but on the other hand, t's sim lar to sober (snirafu), which is written with the kanji for "plain" and "face"





M. furfur
It may cause
dandruff

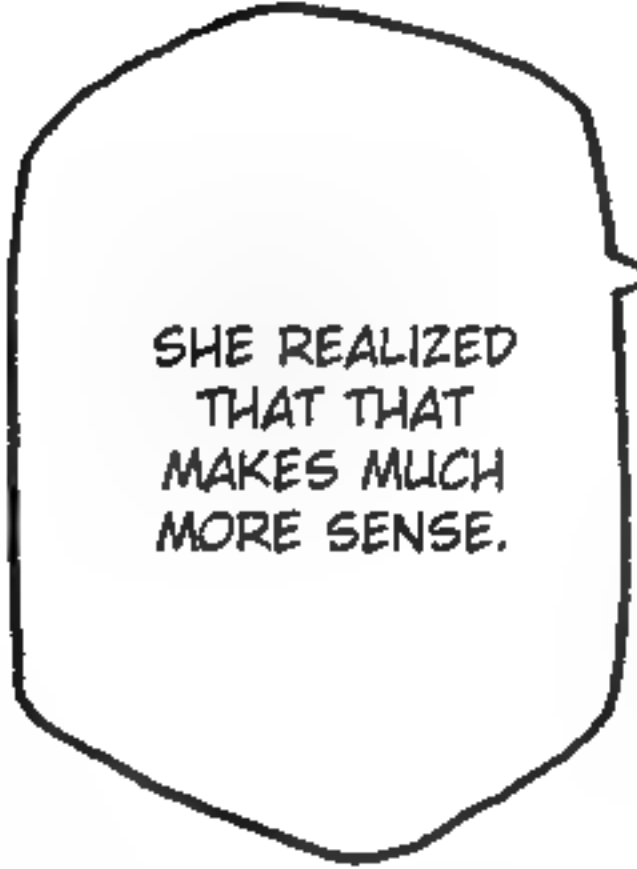


EVER SINCE SHE
GOT RID OF HER
ATHLETE'S FOOT,
HASEGAWA HAS
IMPROVED HER
WAY OF LIVING IN
VARIOUS WAYS.

Seriously?

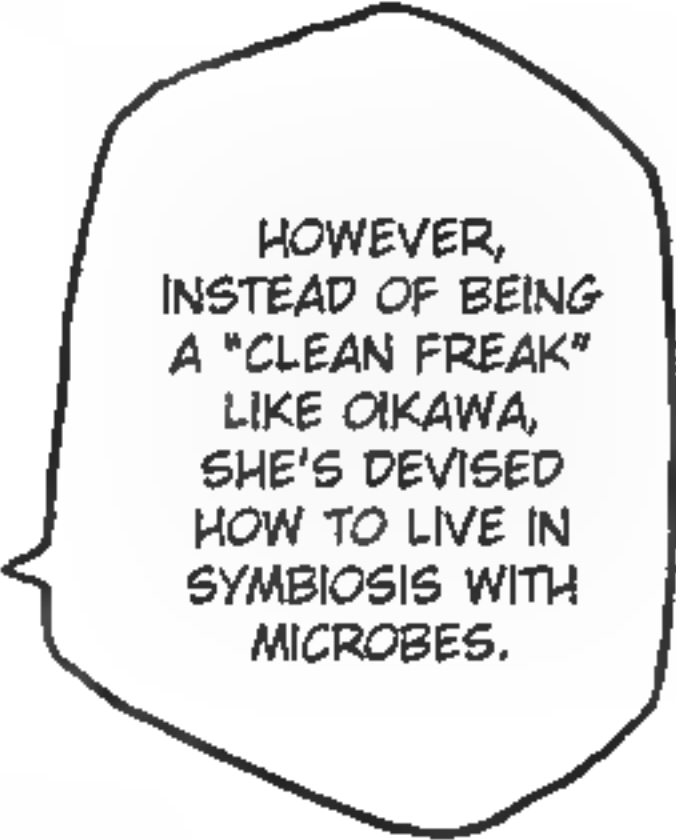
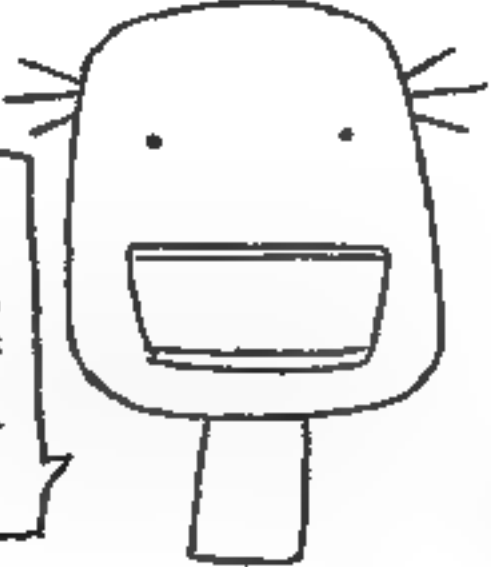
ALL RIGHT,
WE'RE
GONNA
CLUT IN.

Symbiosis



SHE REALIZED
THAT THAT
MAKES MUCH
MORE SENSE.

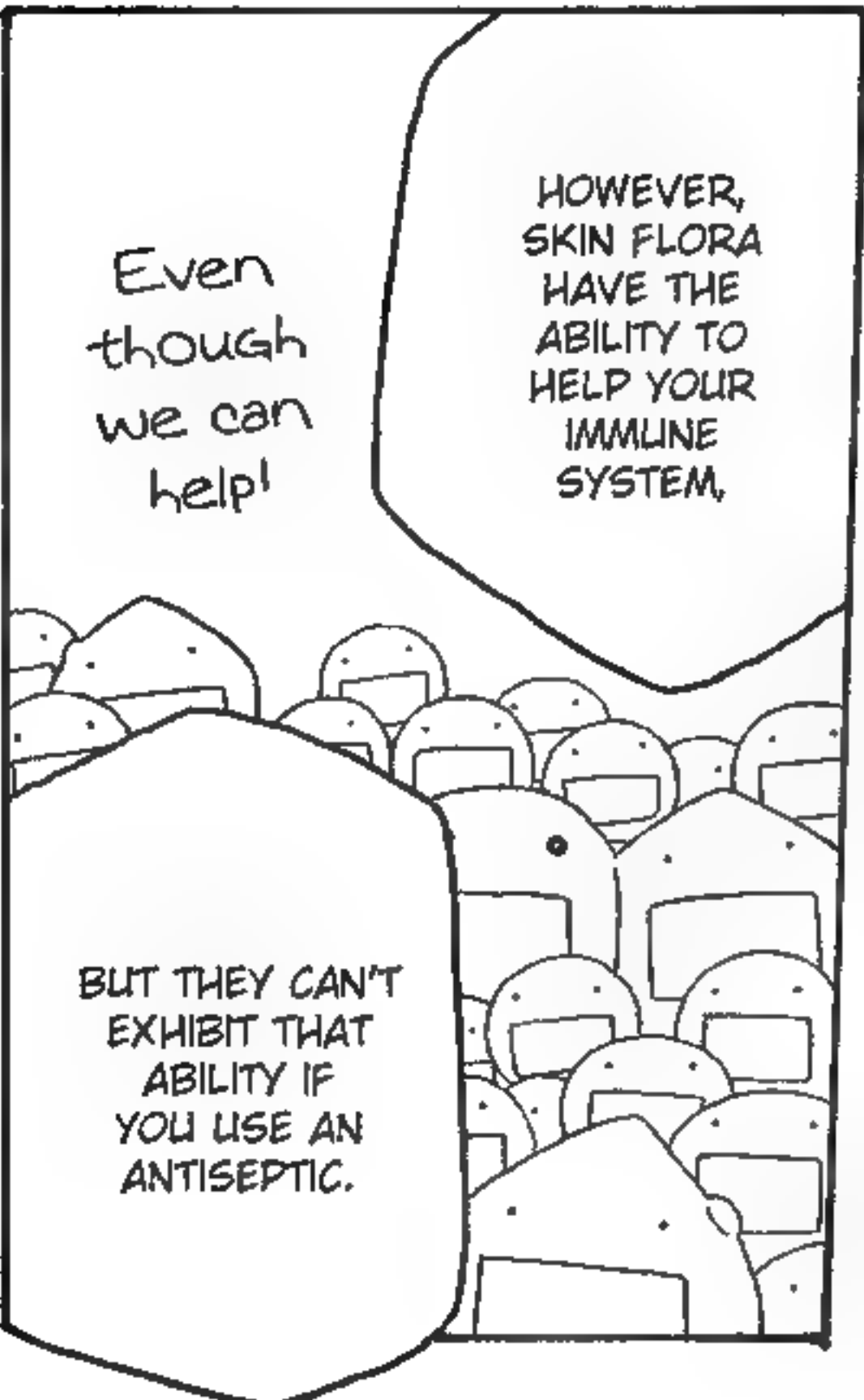
Off limits



HOWEVER,
INSTEAD OF BEING
A "CLEAN FREAK"
LIKE OIKAWA,
SHE'S DEVISED
HOW TO LIVE IN
SYMBIOSIS WITH
MICROBES.



C. diph-
theroid
It may cause
body
odor



Even
though
we can
help!

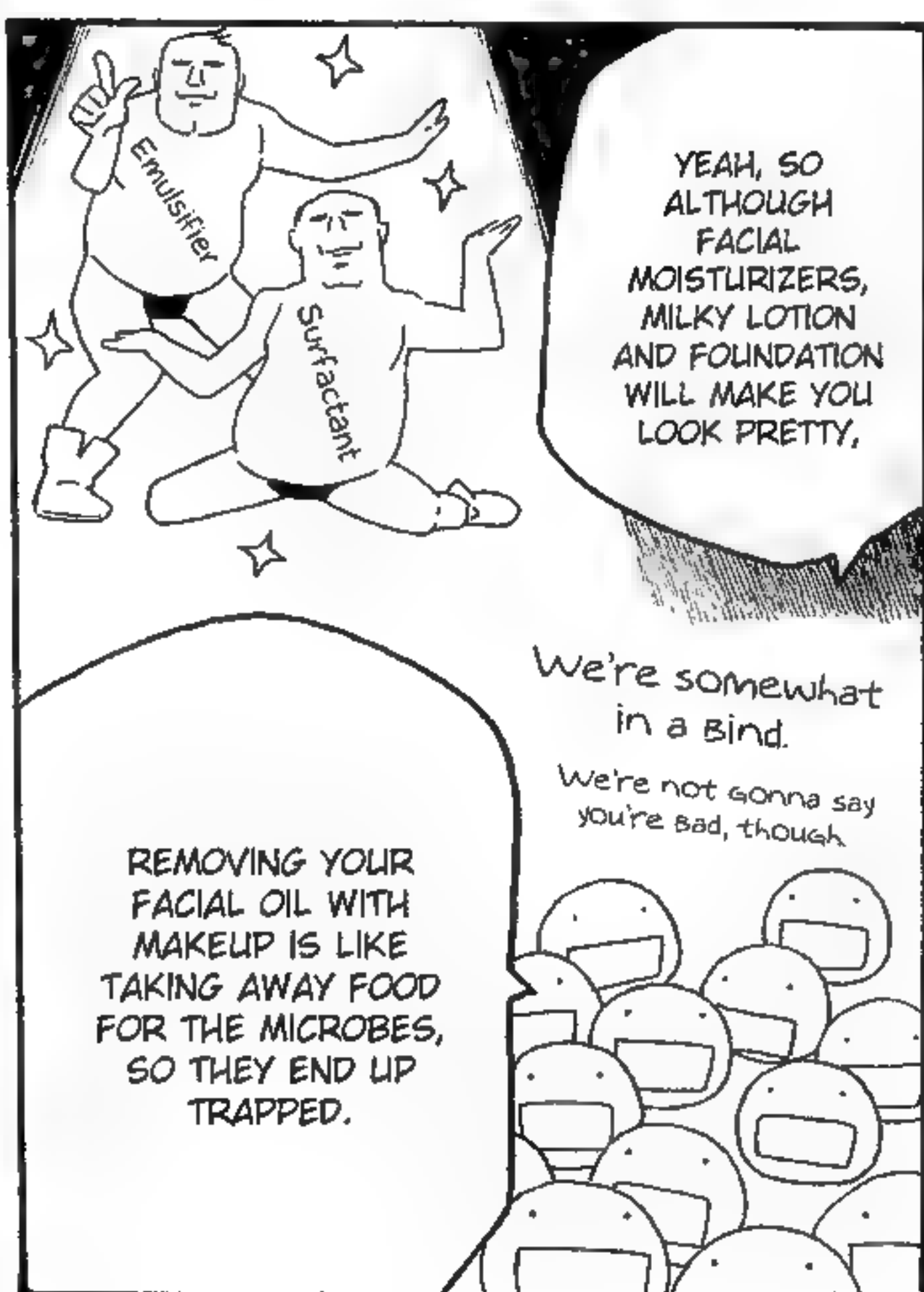
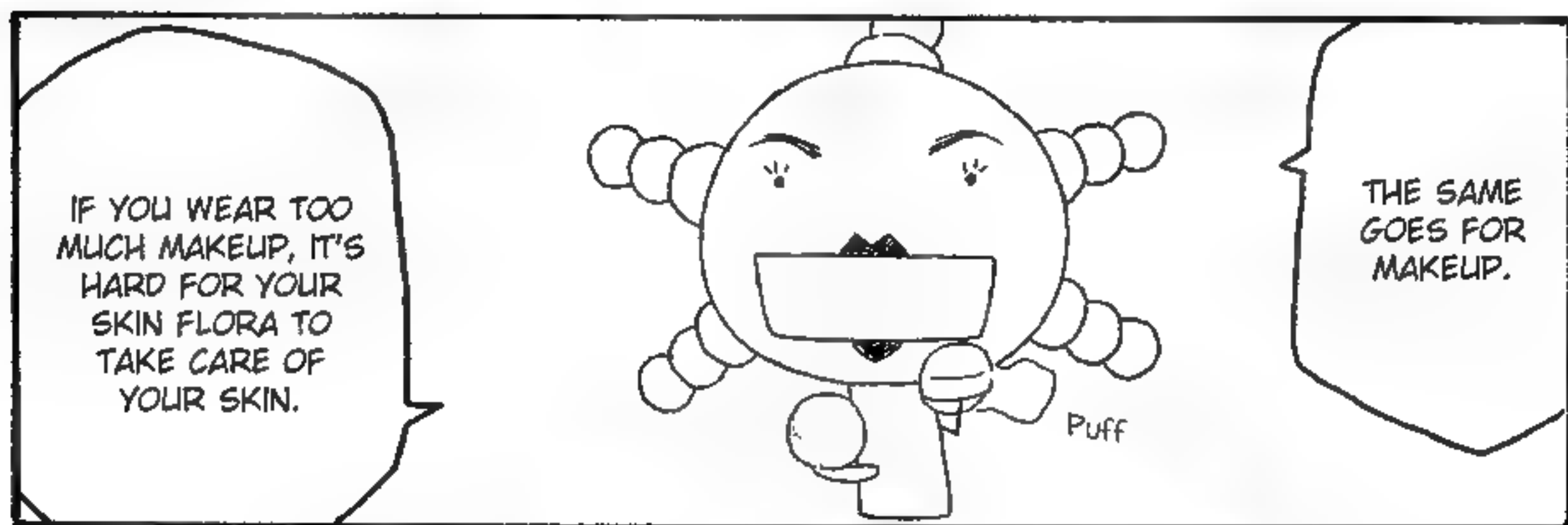
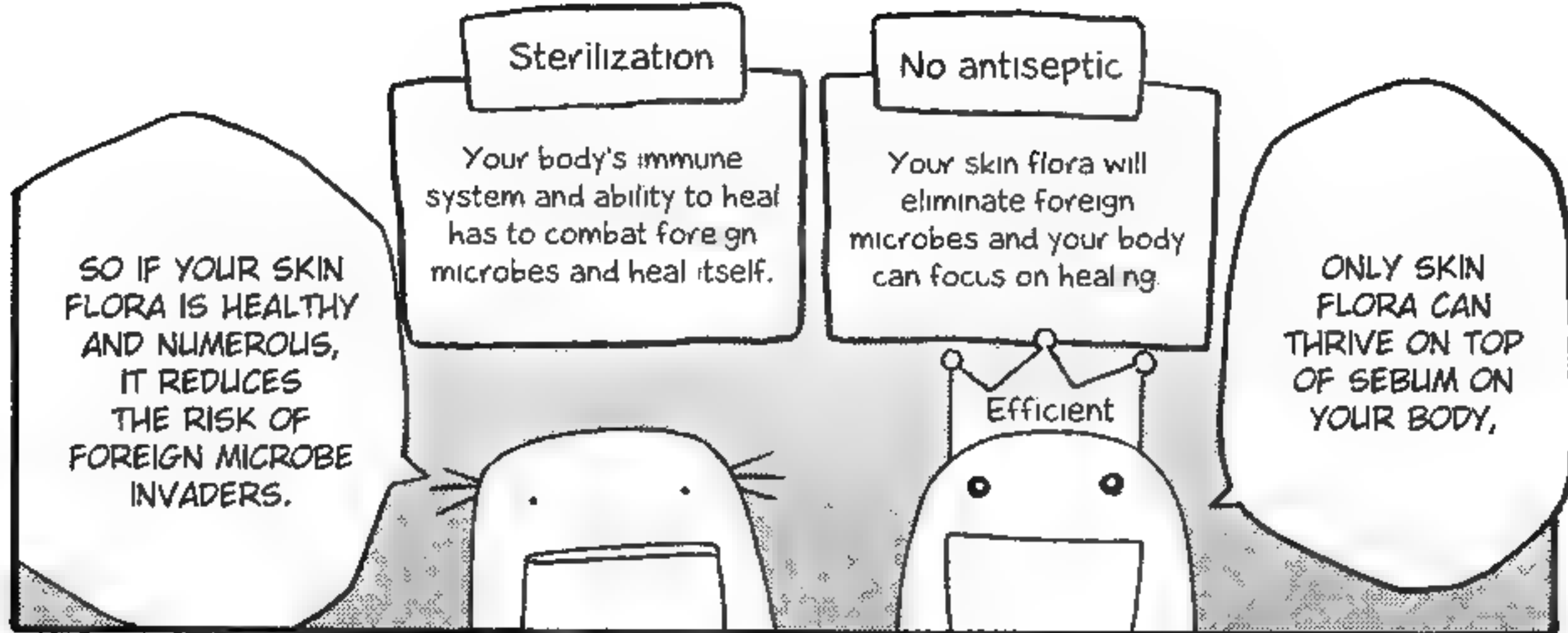
HOWEVER,
SKIN FLORA
HAVE THE
ABILITY TO
HELP YOUR
IMMUNE
SYSTEM,

BUT THEY CAN'T
EXHIBIT THAT
ABILITY IF
YOU USE AN
ANTISEPTIC.



SO WOUNDS
SHOULD FIRST BE
DISINFECTED WITH
AN ANTISEPTIC AND
THEN ALLOWED TO
HEAL WITHOUT ANY
CONTACT WITH THE
OPEN AIR.

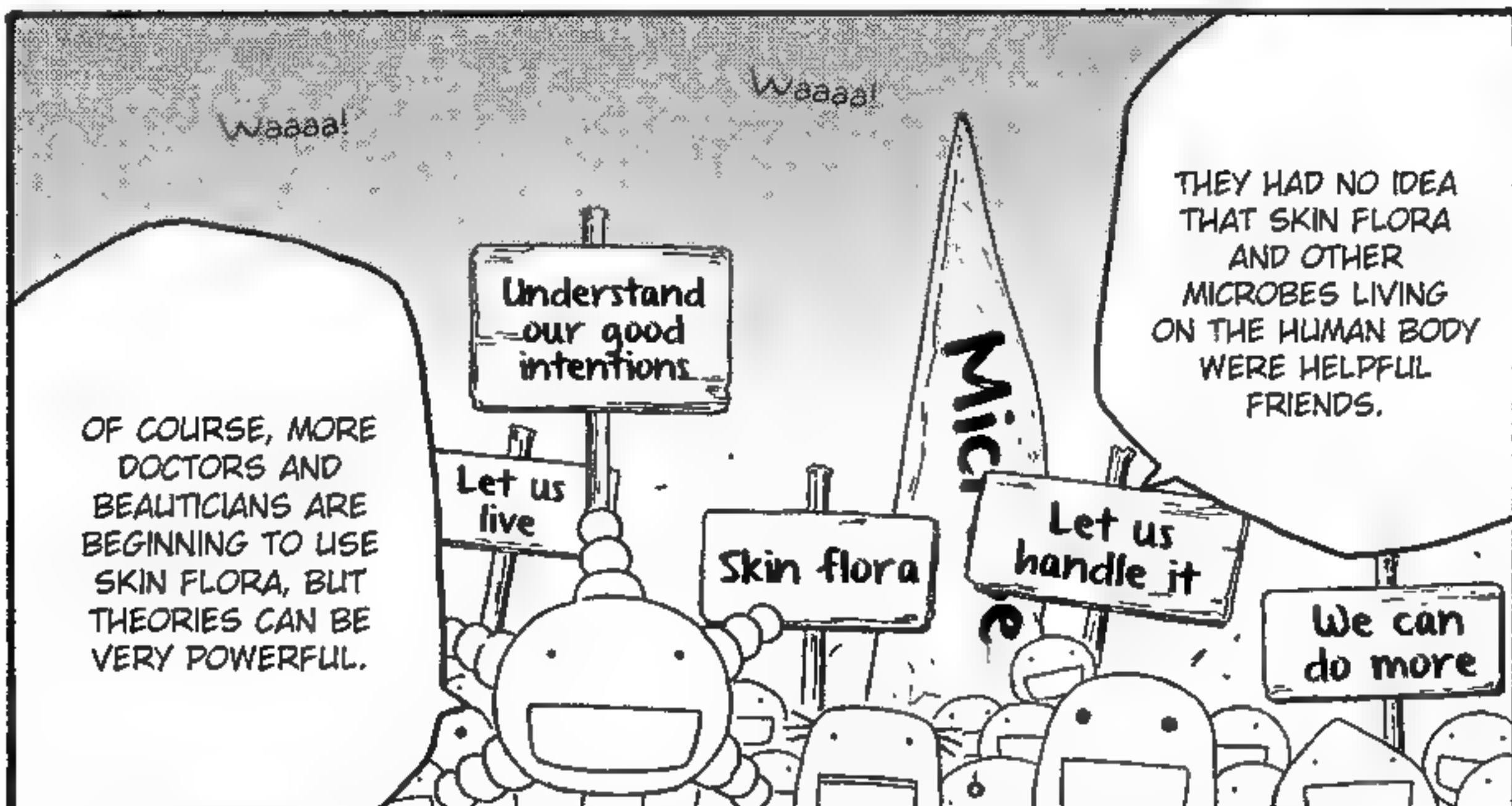
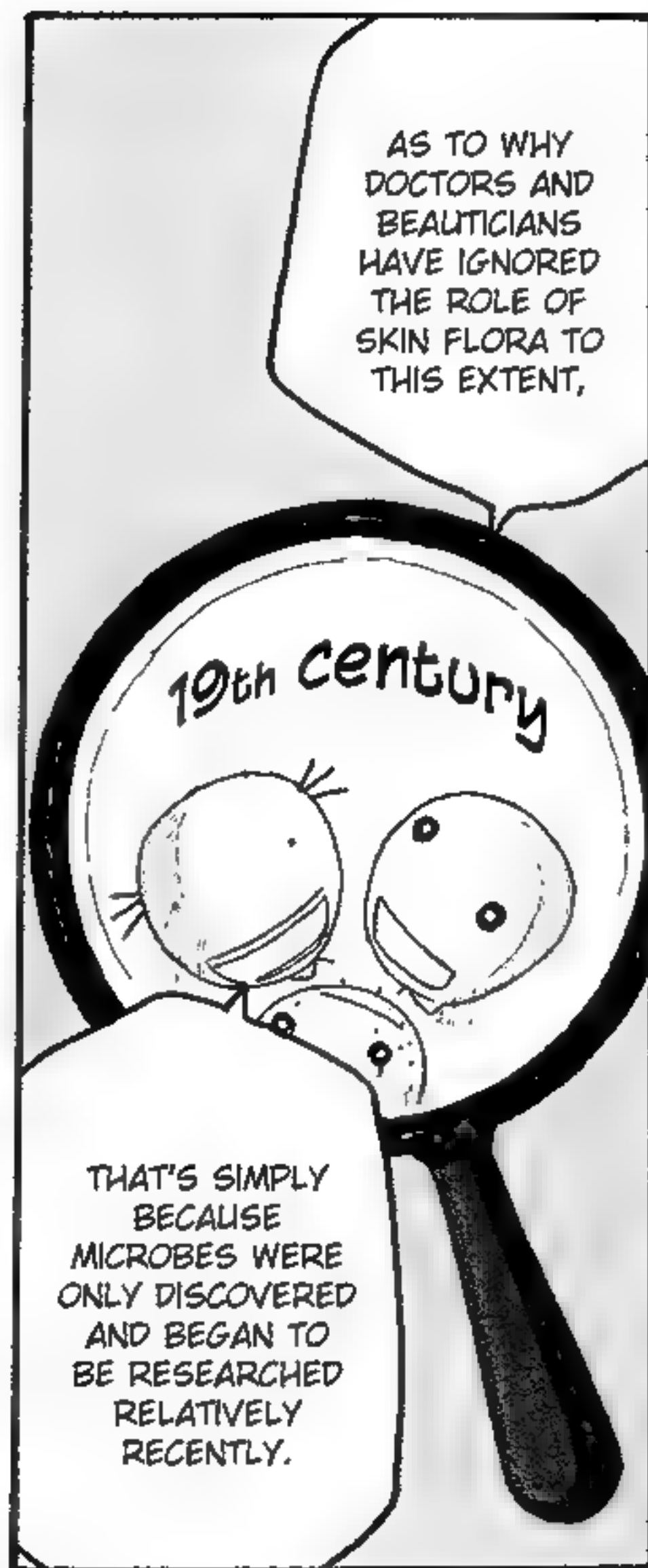
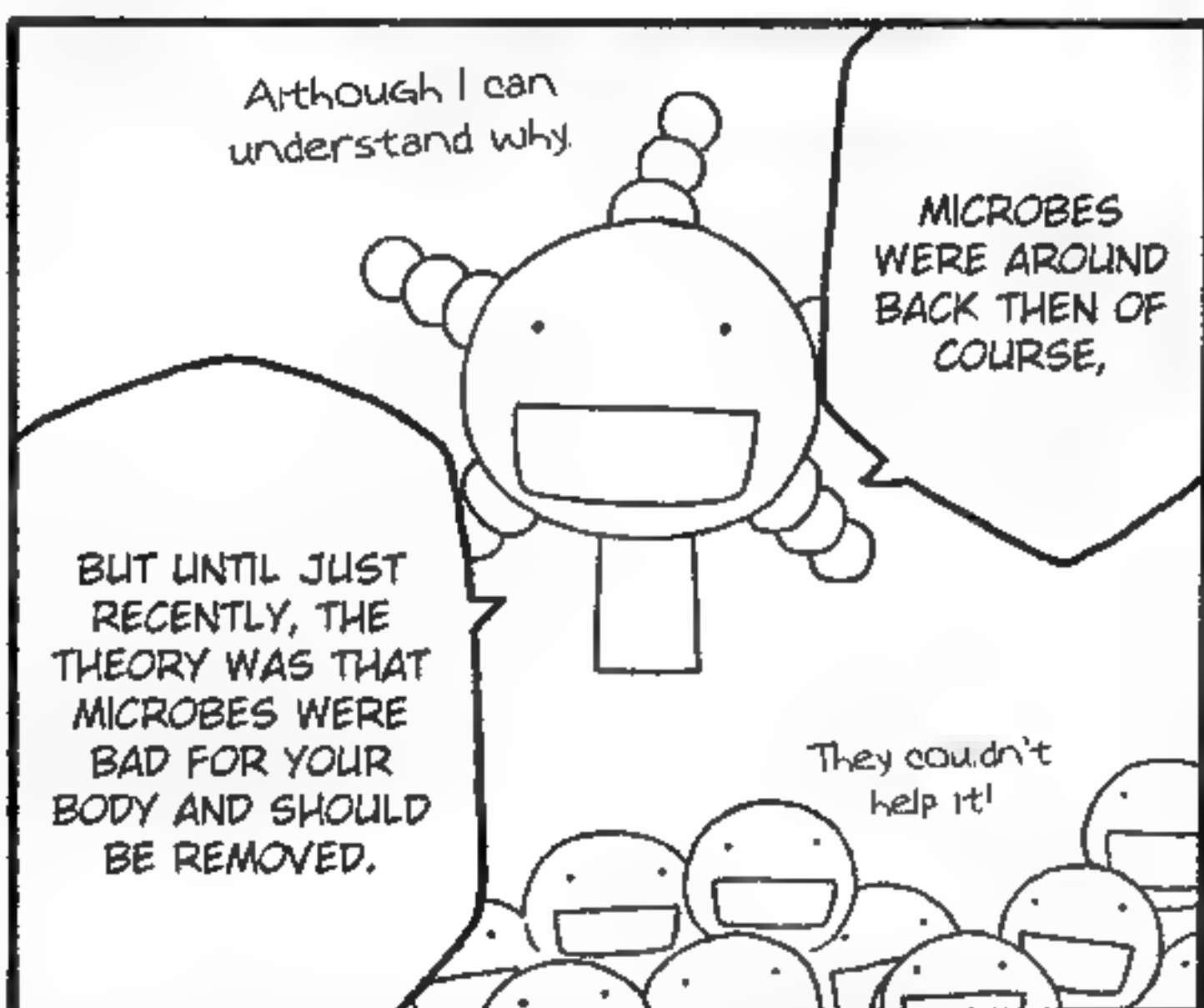
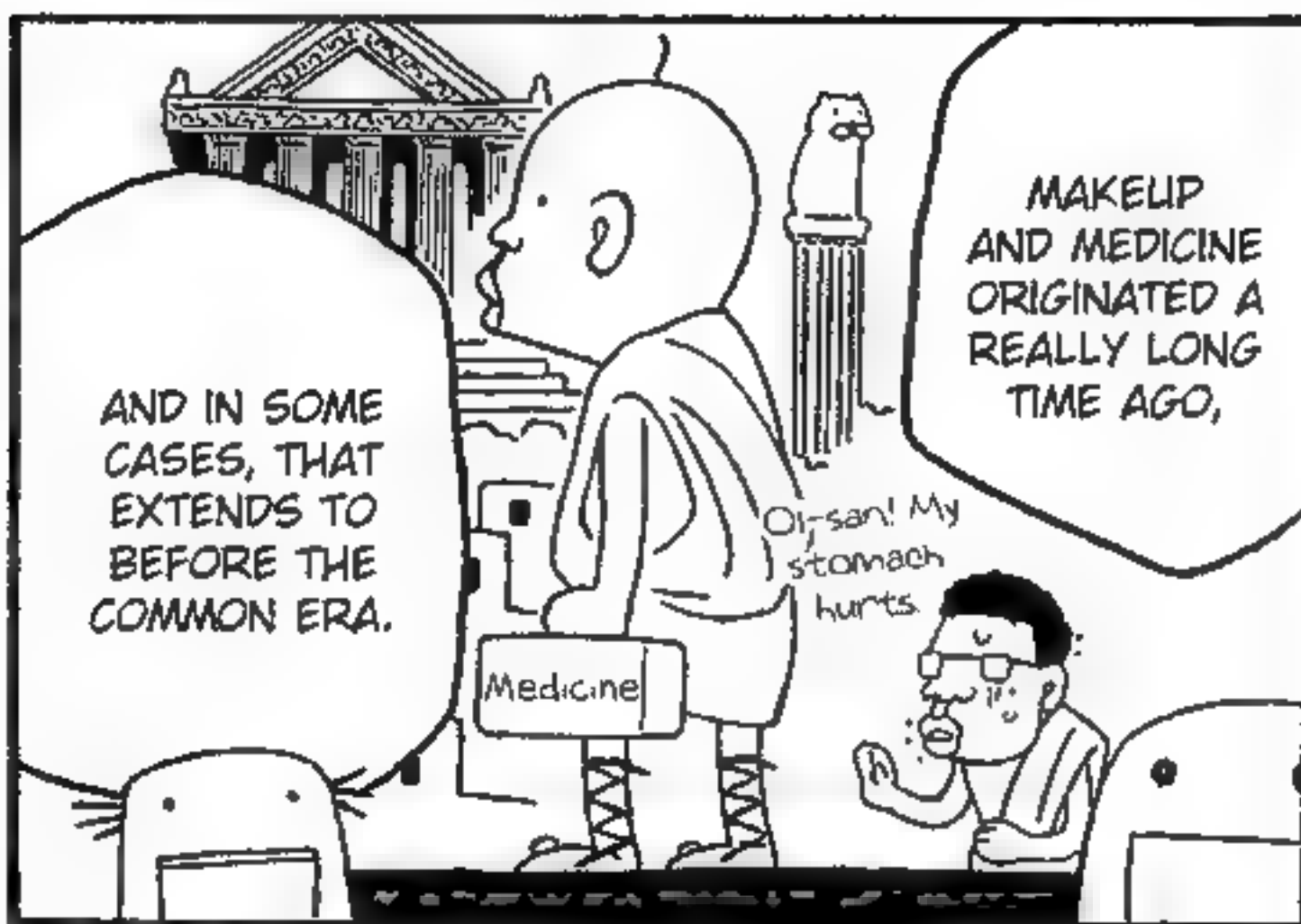
ACCORDING TO
DOCTORS, YOU
SHOULD ATTACH
THE MOST
IMPORTANCE TO
YOUR IMMUNE
SYSTEM AND
SELF-HEALING
ABILITIES,





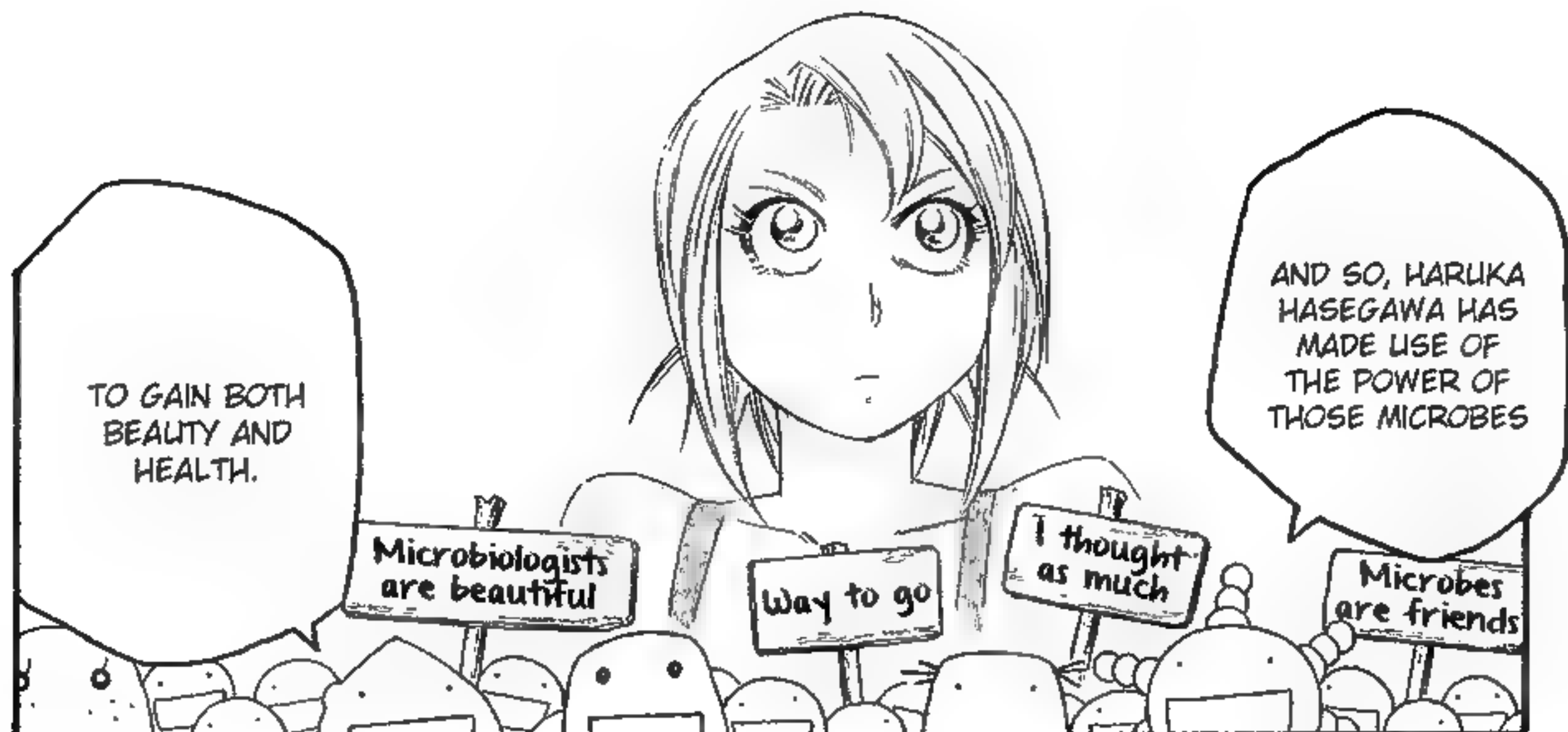
Oi-san

He's the main character of "Elec King" (serialized in Morning). It's a short manga centered on the pharmacist Oi-san (he sells pills, but doesn't have a store), but the author Tsuyoshi Oonashi and Ishikawa are friends who scaled Mt. Fuji in 2009. By the way, he's really good at karaoke. The volumes are selling well, too! Also check out the anime's DVDs.



Ref. / "Never Disinfect Wounds - The Science of Your Skin as an Ecosystem" (Author: Makoto Natsui / Kobunsha)

These are just the editor's thoughts. Up until now, I've disinfected my wounds and dried them, but after reading this book, I tried it out myself. Now I understand why "Kizu Power Pads" work. Science is so interesting. Having doubts when everyone else says something is obvious is important. Yeah, now this is hands-on learning.



Kosaka-san
She's in the agricultural economics department at a certain agricultural university. She's in charge of the announcements for the Agricouncil. Is she in the Announcement Club?



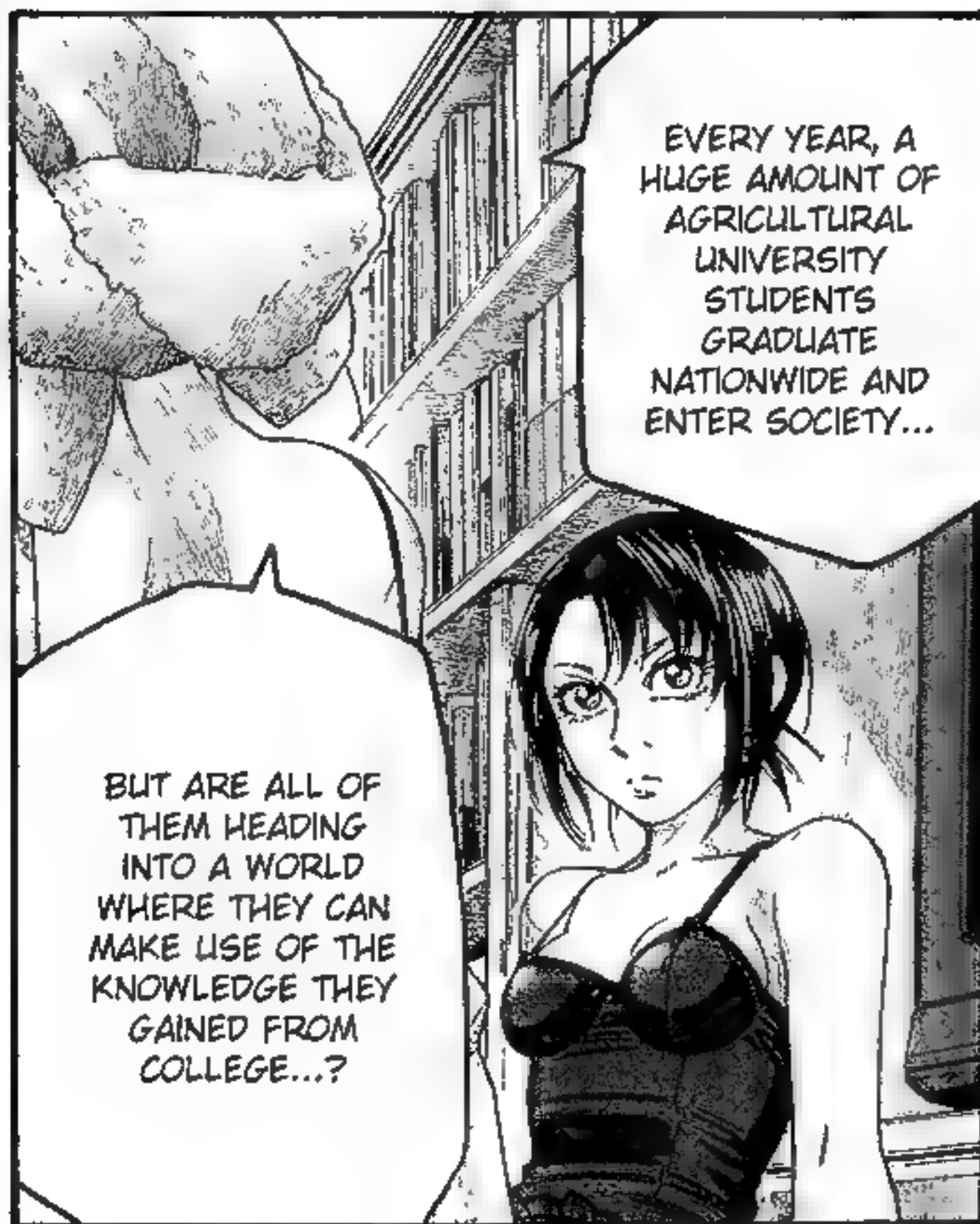
Hazuki Oikawa
In the third Moyashimon picture book, she's a Himamatsuri doll.





ONE BIT OF
WHAT I'VE
LEARNED,

I DON'T WANT
TO WASTE



EVERY YEAR, A
HUGE AMOUNT OF
AGRICULTURAL
UNIVERSITY
STUDENTS
GRADUATE
NATIONWIDE AND
ENTER SOCIETY...

BUT ARE ALL OF
THEM HEADING
INTO A WORLD
WHERE THEY CAN
MAKE USE OF THE
KNOWLEDGE THEY
GAINED FROM
COLLEGE...?



SO IF I'M
SOMEWHERE
THAT'S MORE
RIGOROUS LIKE
AT A LAB,

I WAS
THINKING
THAT I COULD
MAKE MYSELF
USEFUL.

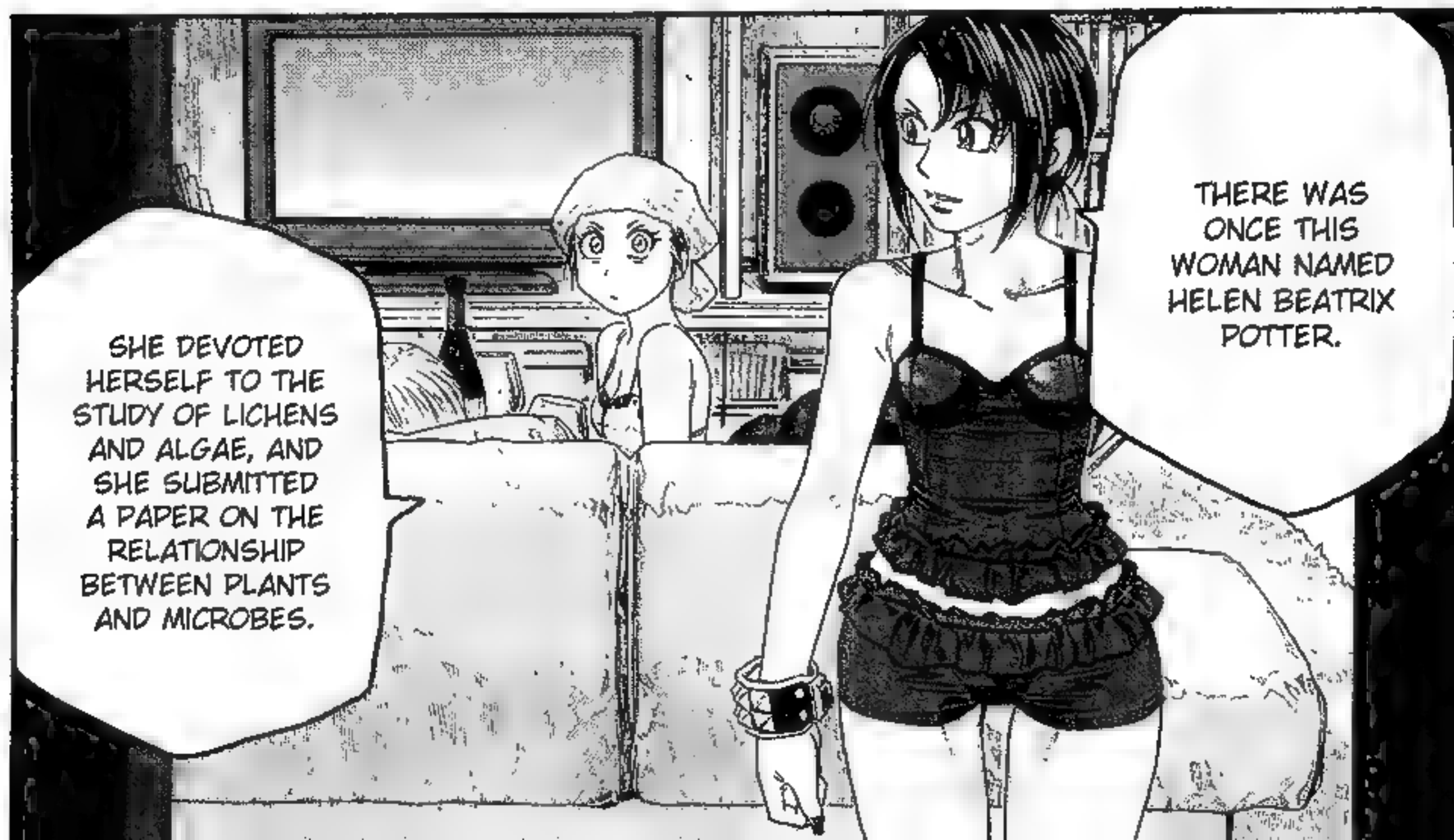
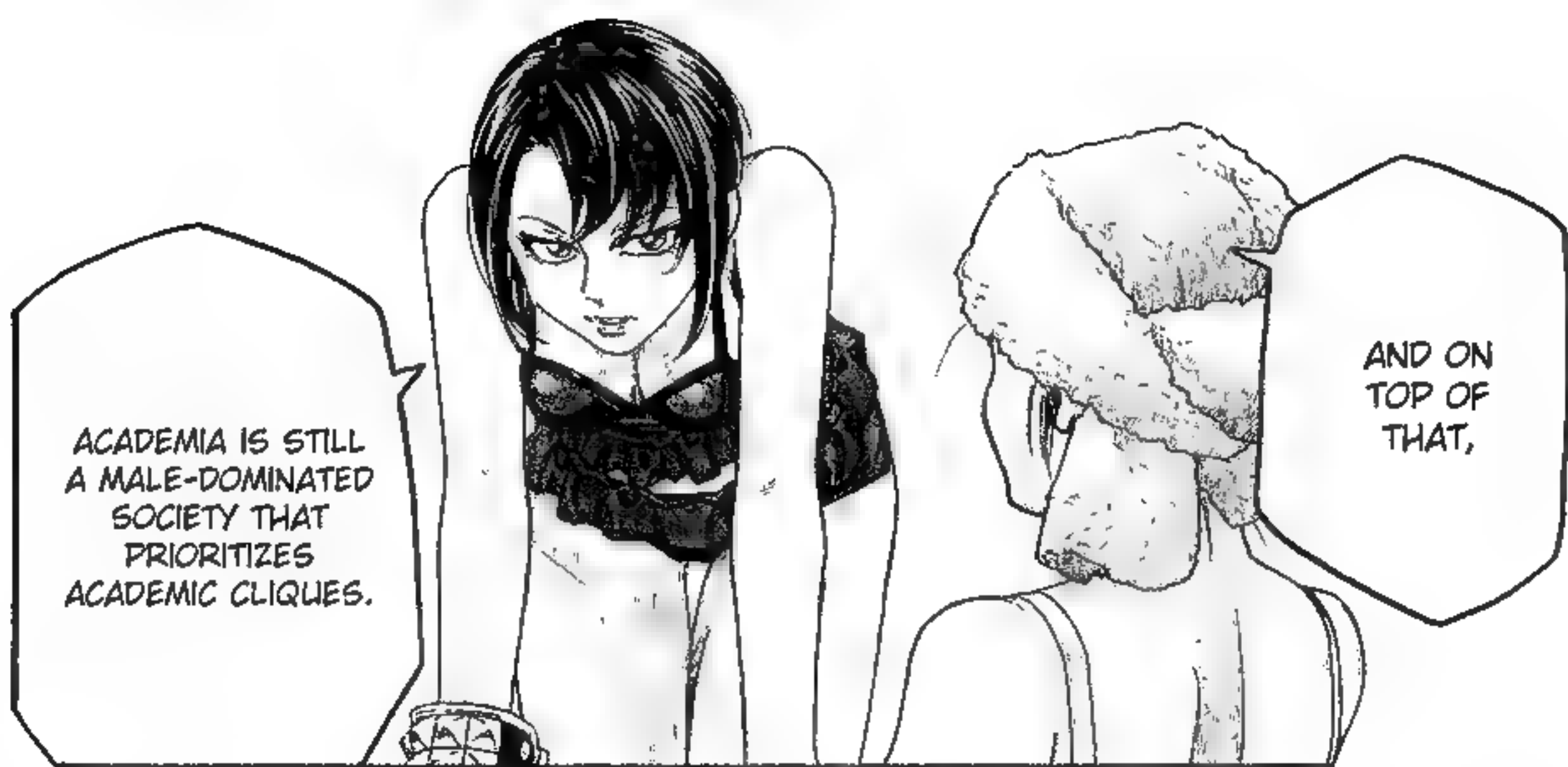


IT FEELS LIKE I'D
PROBABLY BE
UNCOMMITTED
AND THEN JUST
GIVE UP.

Heh
heh.

IF I WENT
ON TO ENTER
SOCIETY WITH MY
PERSONALITY,





Just
call me
Peter

THE MAIN
CHARACTER OF
THOSE BOOKS
IS A RABBIT
THAT LIVES
IN A FOREST
COVERED IN
LICHENS,

THEY REJECTED
HER PAPER
JUST BECAUSE
SHE WAS A
WOMAN.

HOWEVER,
BECAUSE
OF HOW
SOCIETY
WAS BACK
THEN,

SO YOU CAN
REALLY FEEL HER
TENACITY AS A
RESEARCHER IN
THAT BEAUTIFUL
FOREST.

AND
INSTEAD
BEGAN
WRITING
PICTURE
BOOKS.

AFTERWARDS,
SHE NEVER
RETURNED TO
ACADEMIA,

Helen Beatrix Potter

Helen
Beatrix
Potter

She was
born in
1866. She's
the author
of "The Tale
of Peter
Rabbit"
series. By
the way,
about 100
years after
her paper
was
published,
the
academic
society
accepted
her paper
and offered
an official
apology.

I RESPECT HER
AS SOMEONE
WHO CAME
BEFORE ME
AND I WANT TO
SURPASS HER.

I THINK THAT
SHE'S THE JOAN
OF ARC FOR
MICROBIOLOGICAL
ACADEMIA.

POTTER TOOK
WHAT SHE
PERSONALLY
LEARNED AND
USED IT IN
THE WORLD OF
PICTURE BOOKS.

BUT IN
THE END,
MITOU,

SO DON'T RUSH THINGS AND JUST PUT SOME MORE THOUGHT INTO IT.

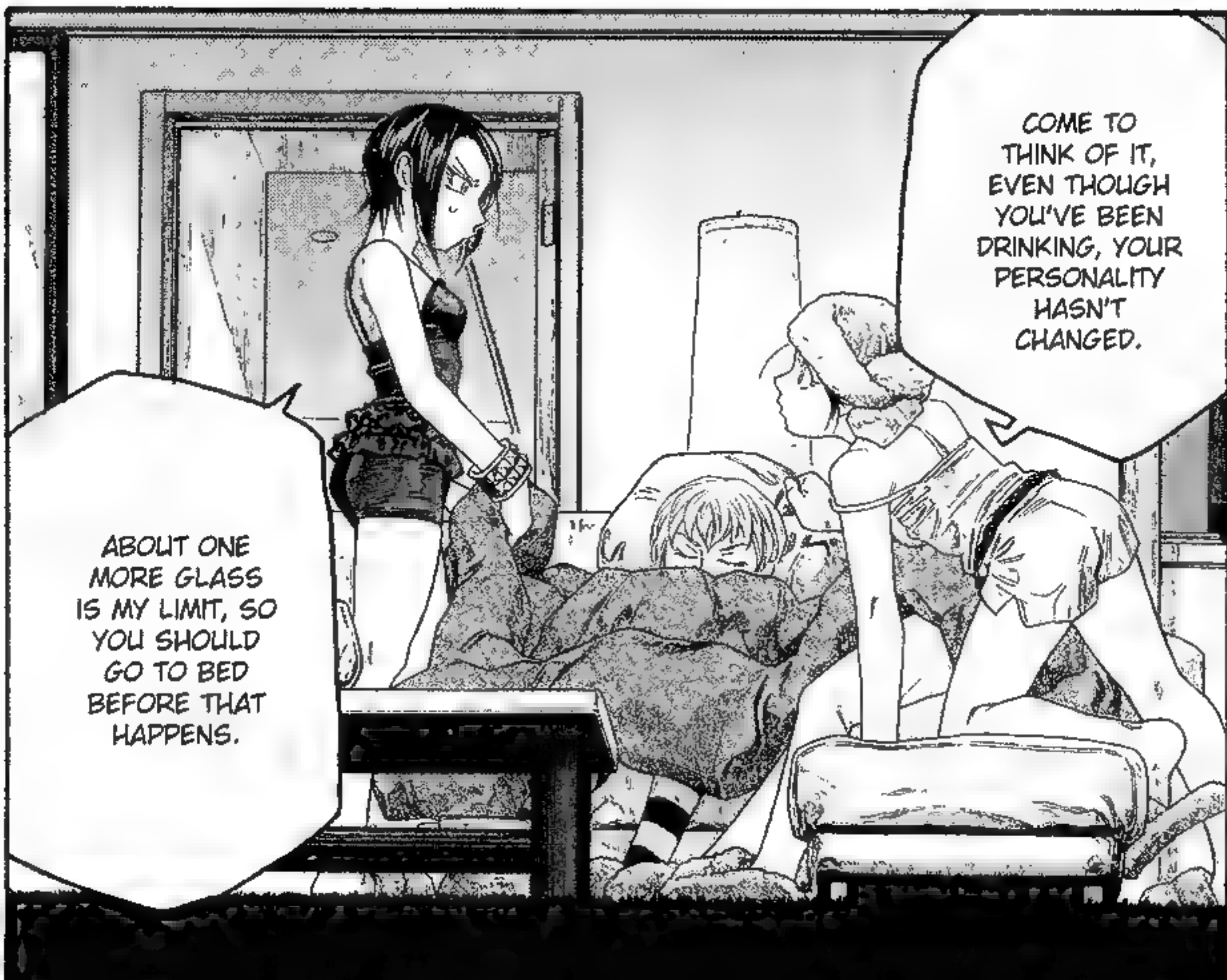


WHAT YOU LEARN WON'T EVER BE WASTED IN SOCIETY,



OKAY!

...



ABOUT ONE MORE GLASS IS MY LIMIT, SO YOU SHOULD GO TO BED BEFORE THAT HAPPENS.

COME TO THINK OF IT, EVEN THOUGH YOU'VE BEEN DRINKING, YOUR PERSONALITY HASN'T CHANGED.

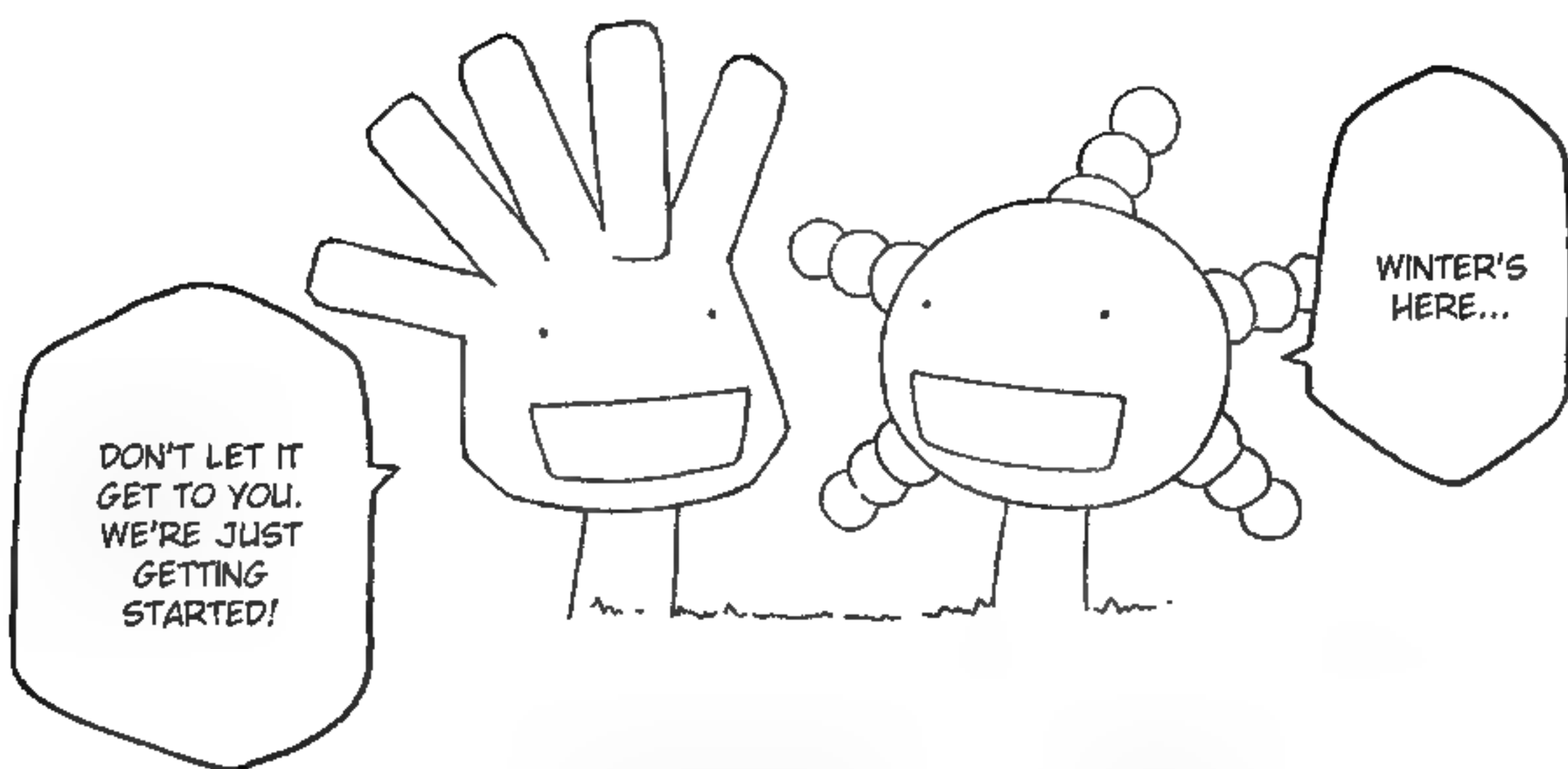
That was some girl talk.



Hachimitsu Scans

~sweeter than honey~

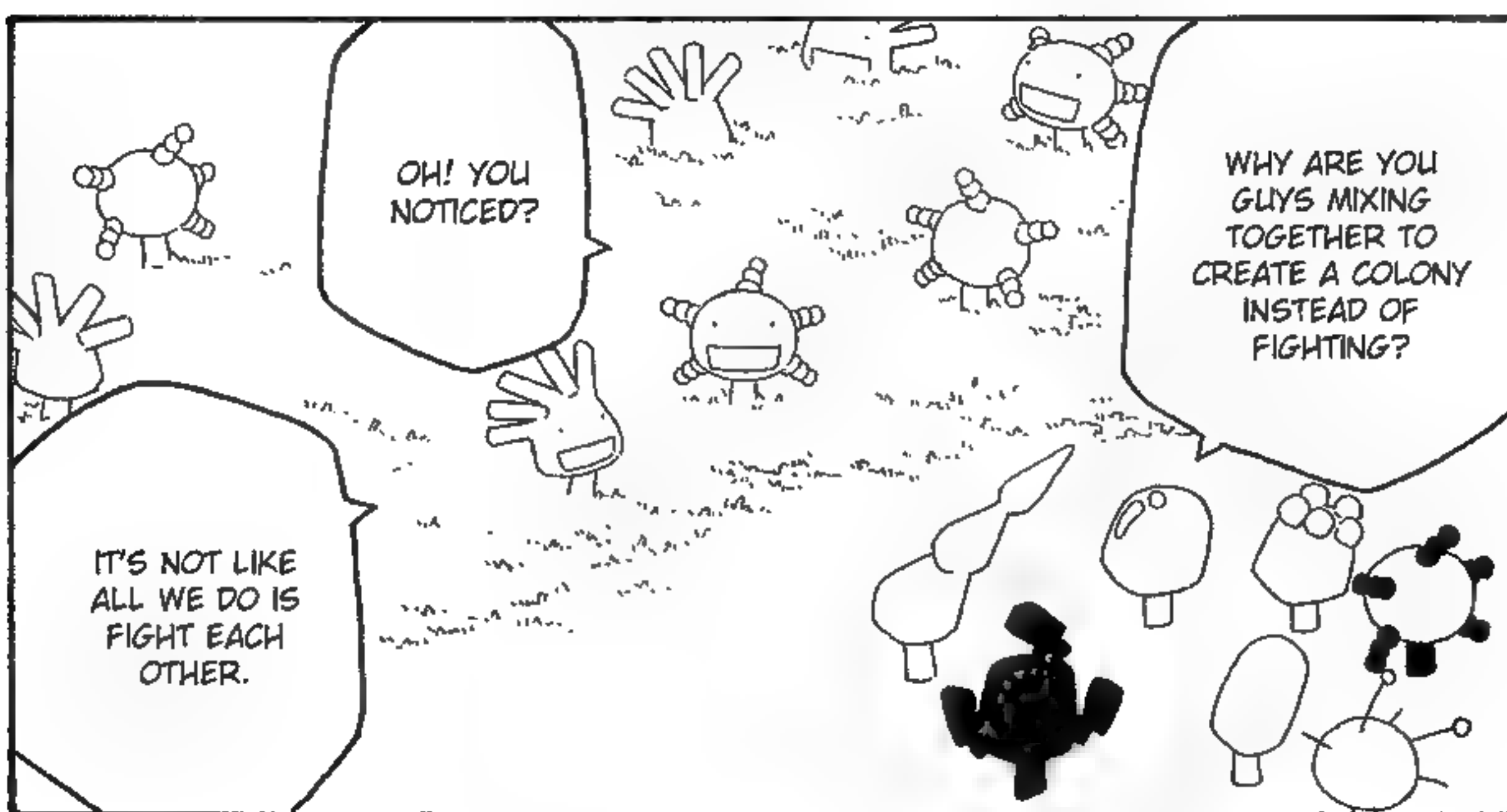
hachimitsu-scans.blogspot.com



DON'T LET IT
GET TO YOU.
WE'RE JUST
GETTING
STARTED!

WINTER'S
HERE...

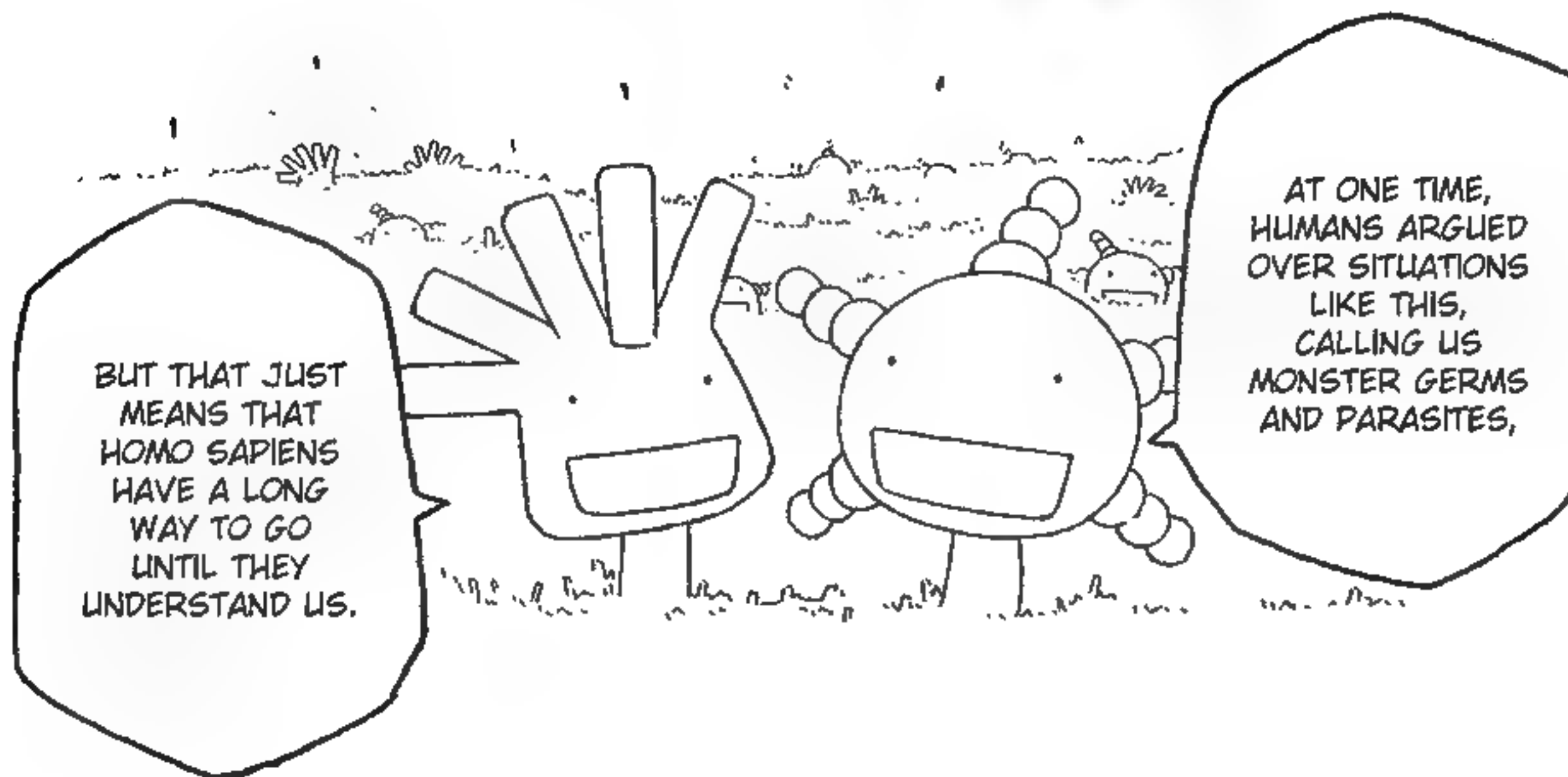
This
situation
of two
separate
species of
microbes
symbiotically
coexisting
and sharing
hyphae is
sometimes
seen in petri
dishes in
labs.



OH! YOU
NOTICED?

WHY ARE YOU
GUYS MIXING
TOGETHER TO
CREATE A COLONY
INSTEAD OF
FIGHTING?

IT'S NOT LIKE
ALL WE DO IS
FIGHT EACH
OTHER.



BUT THAT JUST
MEANS THAT
HOMO SAPIENS
HAVE A LONG
WAY TO GO
UNTIL THEY
UNDERSTAND US.

AT ONE TIME,
HUMANS ARGUED
OVER SITUATIONS
LIKE THIS,
CALLING US
MONSTER GERMS
AND PARASITES,



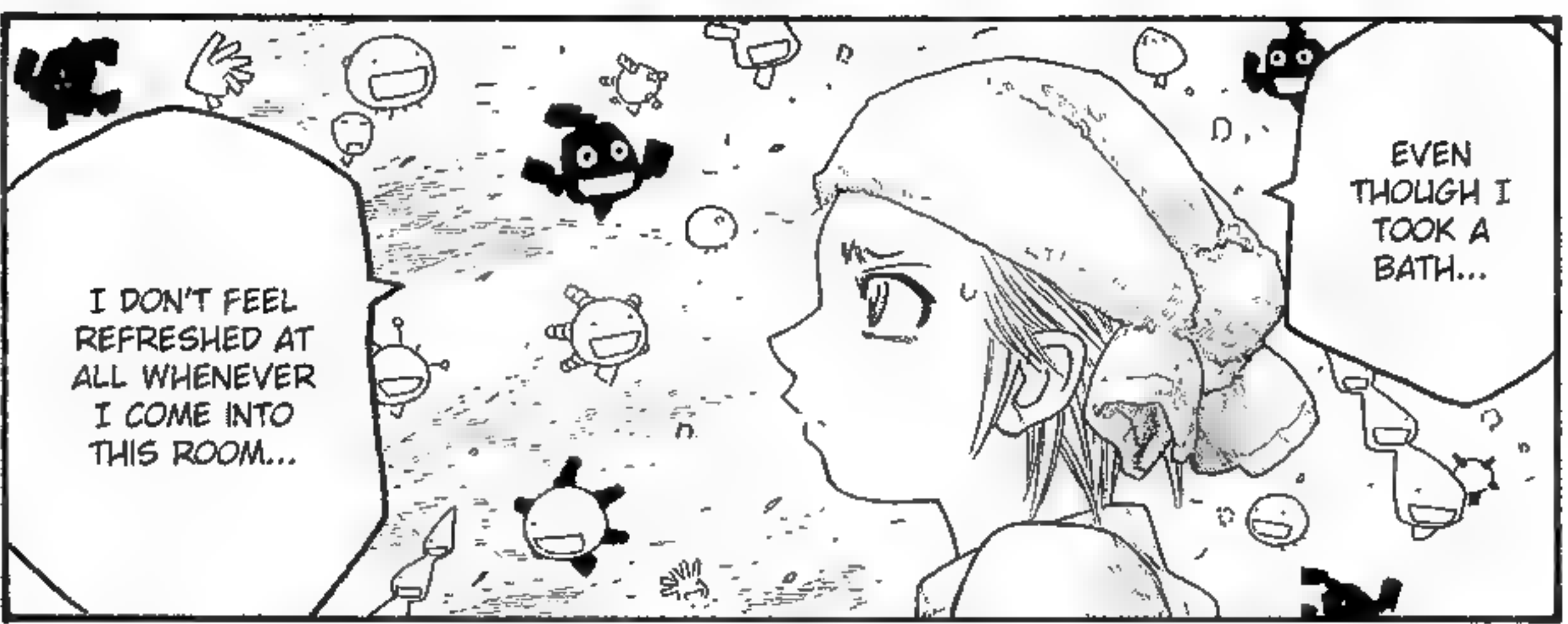
CH. 105: SECRET TIME



Tadayasu Sawaki
He's the main character
He's still doing his best as a tool to make money for the other guys



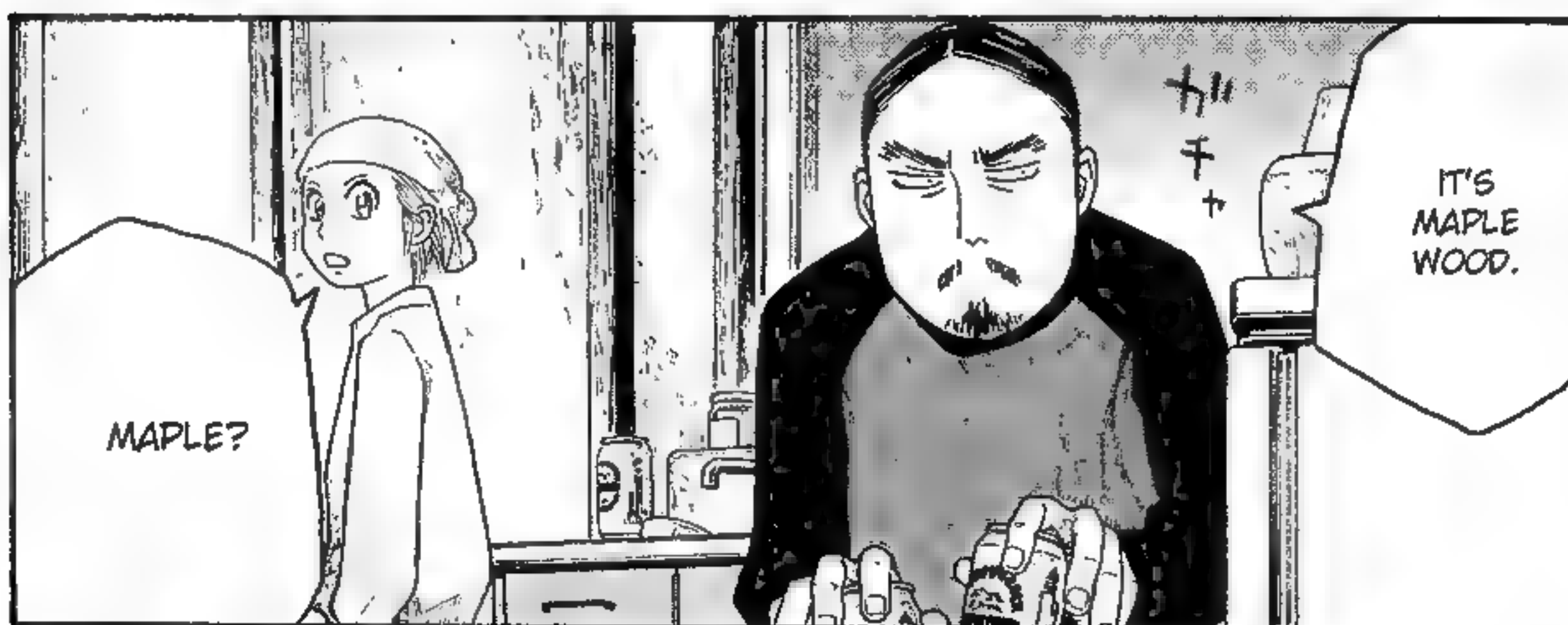
Kaoru Misato
He makes a lot of faces this chapter.





Takuma Kawahama

In some way, he might be the hardest one to cast.



A. oryzae

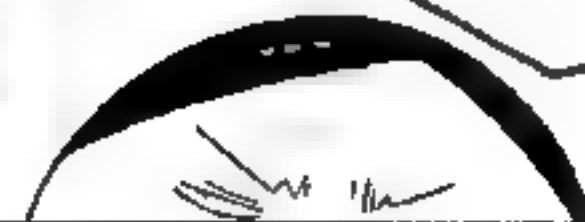
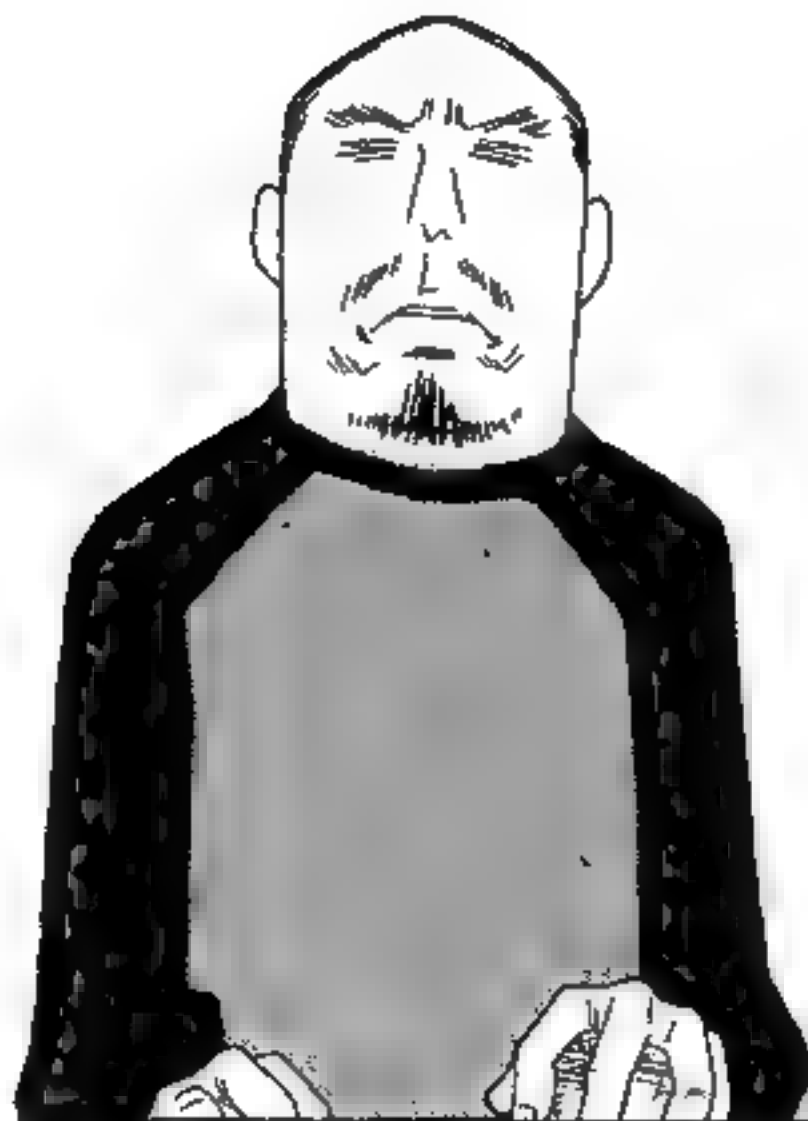
This is Japanese koji mold. Come to think of it, even though it'll be in live-action it seems like there will be a lot of voice actors in the drama series.



This manga is Moyashimon, so it's fiction. I'm relieved that the live-action drama series adaptation has been officially announced, but between the preparations for Junketsu no Maria volume 1, the production of Moyashimon ale, and a bunch of other secrets, the author hasn't had a single day's rest. Please send your support.

AND TECHNIQUES
TO MAKE IT
REACHED THEIR
HEIGHT IN THE
17TH CENTURY IN
CREMONA, ITALY.

SOMETHING IN
THE FORM OF
THE GODDESS OF
MUSIC APPEARED
IN THE BEGINNING
OF THE 1500s,



AHH,
SO VIOLINS
ARE MADE
FROM
MAPLE?



ONE OF THOSE
CRAFTSMEN
WAS ANTONIO
STRADIVARI.



Antonio Stradivari
He crafted stringed instruments in Cremona, Italy during the 17th century. Other than violins, he also made guitars, violas, cellos, and harps.

SOME
HAVE
SAID

THAT
MICROBES
WERE INVOLVED
IN THEIR
PRODUCTION.

Pssh

BUT WELL,
MOST OF THEM
WERE THOSE
FAMOUS
STRADIVARIUS
VIOLINS.

STRADIVARI
DIDN'T JUST
MAKE VIOLINS,

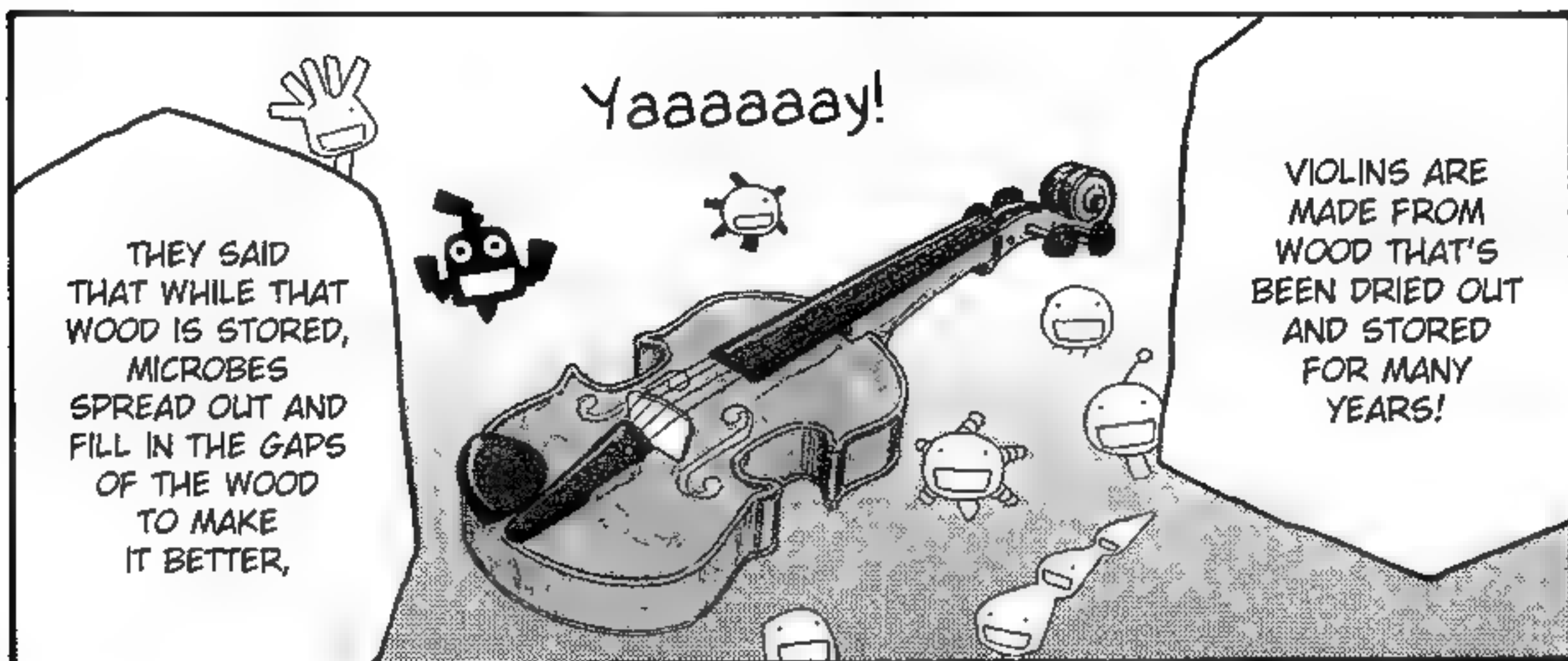


When Stradivarius instruments were being constructed, it's said that the tightness and uniformity of the wood as an effect of the climate made it good to use, so in 2009, Swiss scholars succeeded in using microbes to produce similar wood. When they made a violin with it, the results showed that it produced a better sound than a Stradivarius.

THAT'S JUST A THEORY THAT CAME OUT OF NOWHERE IN AMERICA A WHILE BACK!

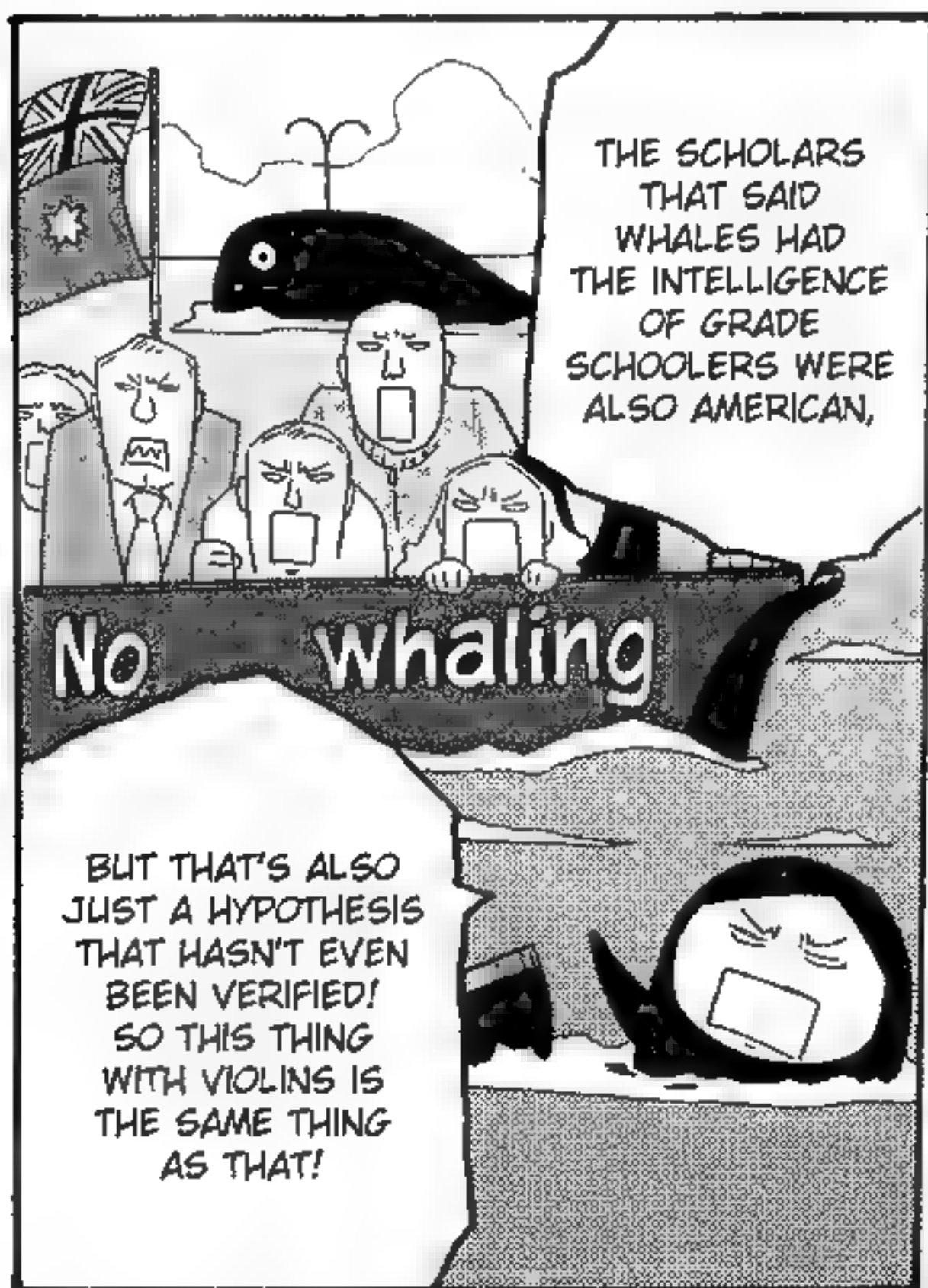


SOME HAVE SAID, MY ASS!



P. chrysogenum

This is blue mold. The autonomous dorm is full of mold, so it seems like it'll show up a lot.



THE SCHOLARS THAT SAID WHALES HAD THE INTELLIGENCE OF GRADE SCHOOLERS WERE ALSO AMERICAN,

No whaling

BUT THAT'S ALSO JUST A HYPOTHESIS THAT HASN'T EVEN BEEN VERIFIED! SO THIS THING WITH VIOLINS IS THE SAME THING AS THAT!



BUT THAT'S JUST A THEORY!

EVER SINCE THOSE SCHOLARS PROPOSED THAT, THEY HAVEN'T SPECIFIED ANY OF THOSE MICROBES OR EVEN DONE ANY RESEARCH ON THAT THEORY!



C. trichoides

This is black mold. There's a lot of this one living in the autonomous dorm, too.



A. alternata

This is soot mold. I'm looking forward to the third one's developments.

Whales are highly intelligent. The first one to say this was the American neuroscientist John C. Lilly. At first, he scientifically studied their brains by looking at nerves, but after he gave that up, he personally used narcotics and informed the government, "It's possible to jump into space from an isolation tank." During that time, he hypothesized that dolphins were smart because they have large brains, and he surmised that he could take drugs to communicate with (sober) dolphins, so he was quite active. By the way, he claimed that drugs were "vitamins" and he got addicted to them. His life was in danger a number of times. Using his hypothesis as a basis, the American philosopher Tom Regan later added, "If you're going to talk about dolphins, then wouldn't the same apply to whales?"

One once sold for 400 million yen at an auction.




THEY'RE TREASURES OF HUMANITY WORTH HUNDREDS OF MILLIONS OF YEN!

WE CAN'T DESTROY A STRADIVARIUS TO LOOK FOR MICROBES!



IT'S PRETTY RARE THAT YOU GUYS DON'T AGREE ON SOMETHING.


OF COURSE I'D DISAGREE WITH THIS! WHAT ARE WE GONNA DO WITH THIS MOUNTAIN OF USELESS WOOD!?


A. niger
This is black koji mold. It's still a secret whether or not the Okinawa arc will be in the drama series



AND SO,

DIDN'T YOU SAY THAT THIS ROOM IS COVERED IN MICROBES, SAWAKI?


S. cerevisiae
This is yeast. Different ate them with marks on their foreheads.




ALL RIGHT,


YEAH, IT'S ALWAYS COVERED IN THEM.

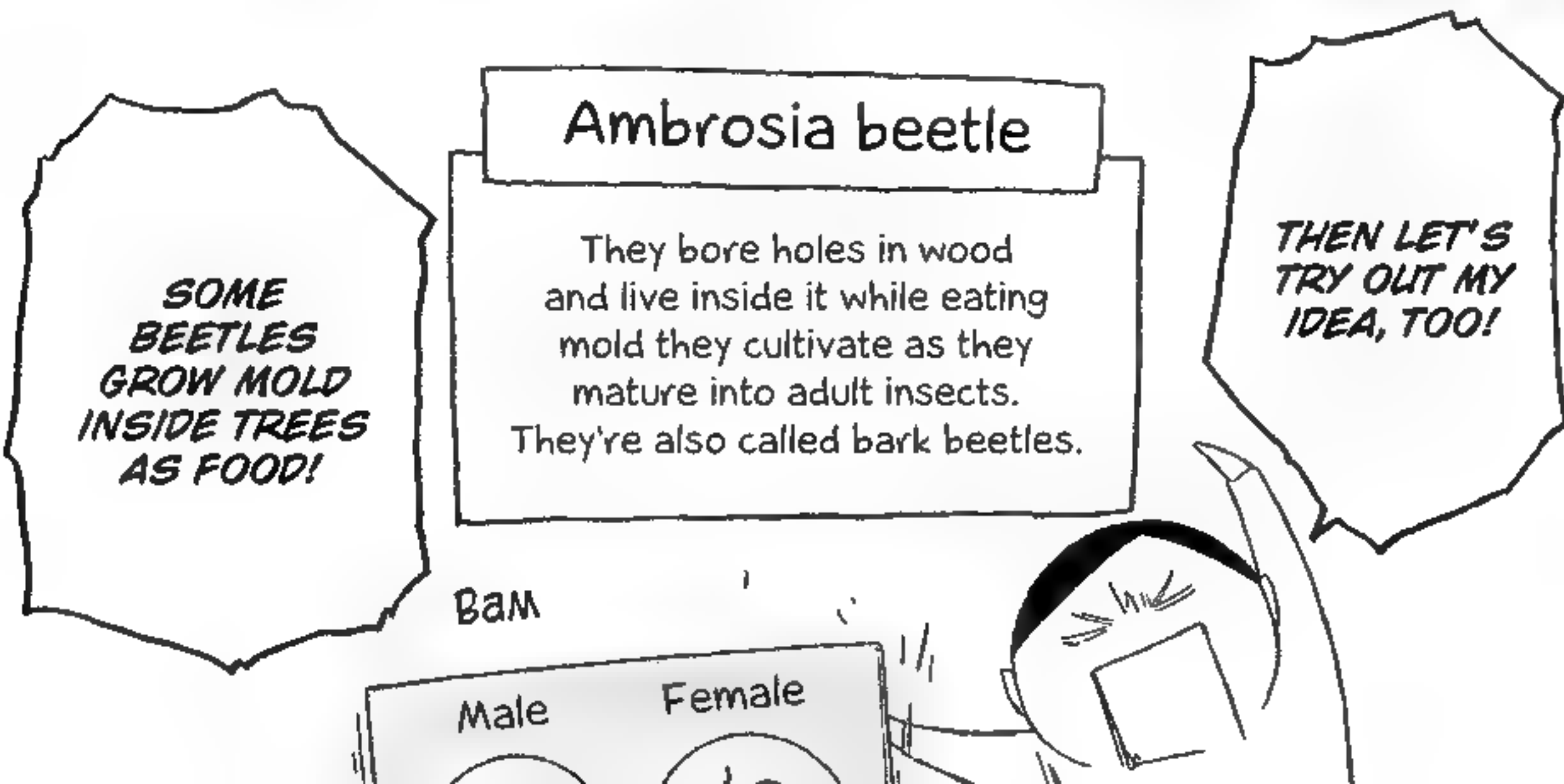
SO ALTHOUGH I DON'T KNOW WHAT MICROBES ATTACH THEMSELVES TO MAPLE WOOD TO MAKE IT INTO A STRADIVARIUS, THE POSSIBILITY ISN'T ZERO OF IT WORKING.


A. aceti
This is acetic acid bacteria. It makes alcohol sour




P. fluorescens
This is fluorescent bacteria. It makes milk glow a very eerie green.


L. lactis
This is lactic acid bacteria. It's also one of the skin flora.



I don't want
Bark Beetles
eating the
wood, either!

UNLIKE YOU, I
CAN'T SLEEP
WITH SWARMS
OF BUGS
AROUND ME!

THAT
SOUNDS
DISGUST-
ING!

THERE ARE
SOME TICKS
LIKE THAT,
TOO!

WHY DO WE
HAVE TO
UNLEASH
SOMETHING
ELSE IN
HERE!?

THERE'S
ENOUGH
ROTTEN
STUFF FOR
THE TICKS TO
FEED ON
ALREADY!

SO
LET THEM
GRAZE IN
THIS ROOM!

IF YOU DON'T
WANT TO, THEN
BE MY GUEST
AND QUIT
COMPLAINING!

THEN
I'M NOT
GONNA GET
INVOLVED
WITH YOUR
IDEA!

GET THE
MICROBES IN
THIS ROOM
TO GROW ON
THIS WOOD.

AND SO,
SAWAKI-
KUN,

Geotrichum

This is a
genus of
imperfect
fungi.
It really is
everywhere.

L. jugurti

This is
lactic acid
bacteria.
I don't know
if you could
call it
"Japanese"
or not.

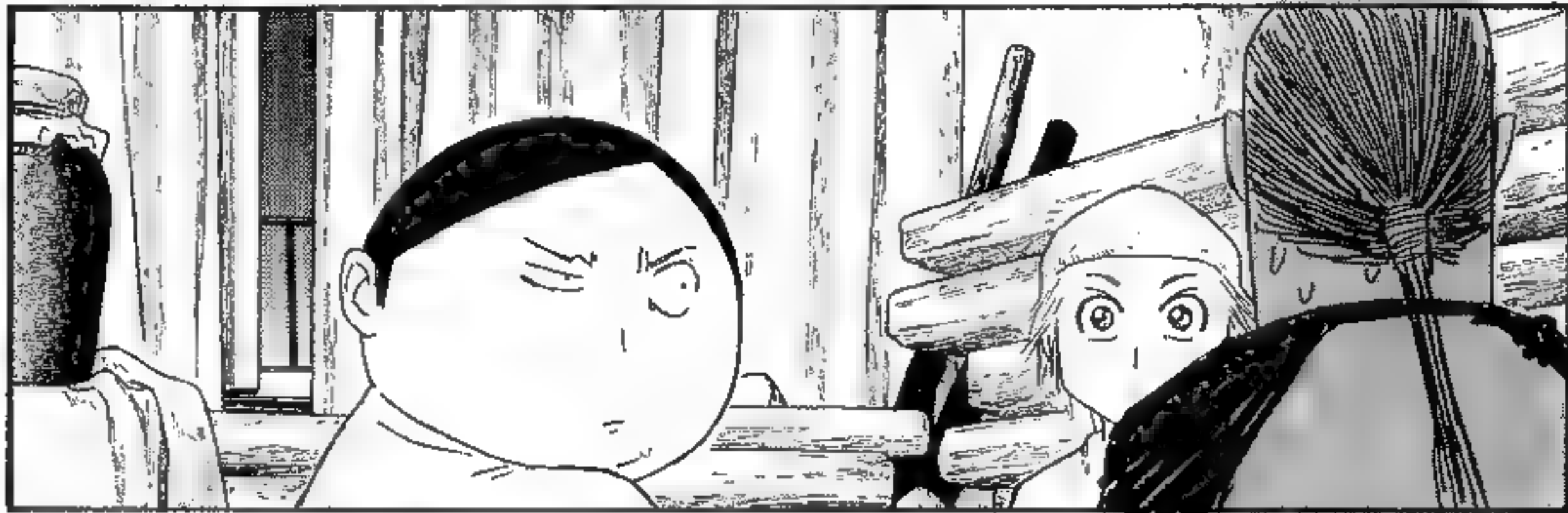
L. casei

This is
lactic acid
bacteria.
Hollywood
actor Ken
Watanabe
made it
famous.

DO YOU LIKE
HASEGAWA-
SAN?



MISATO-
SAN,



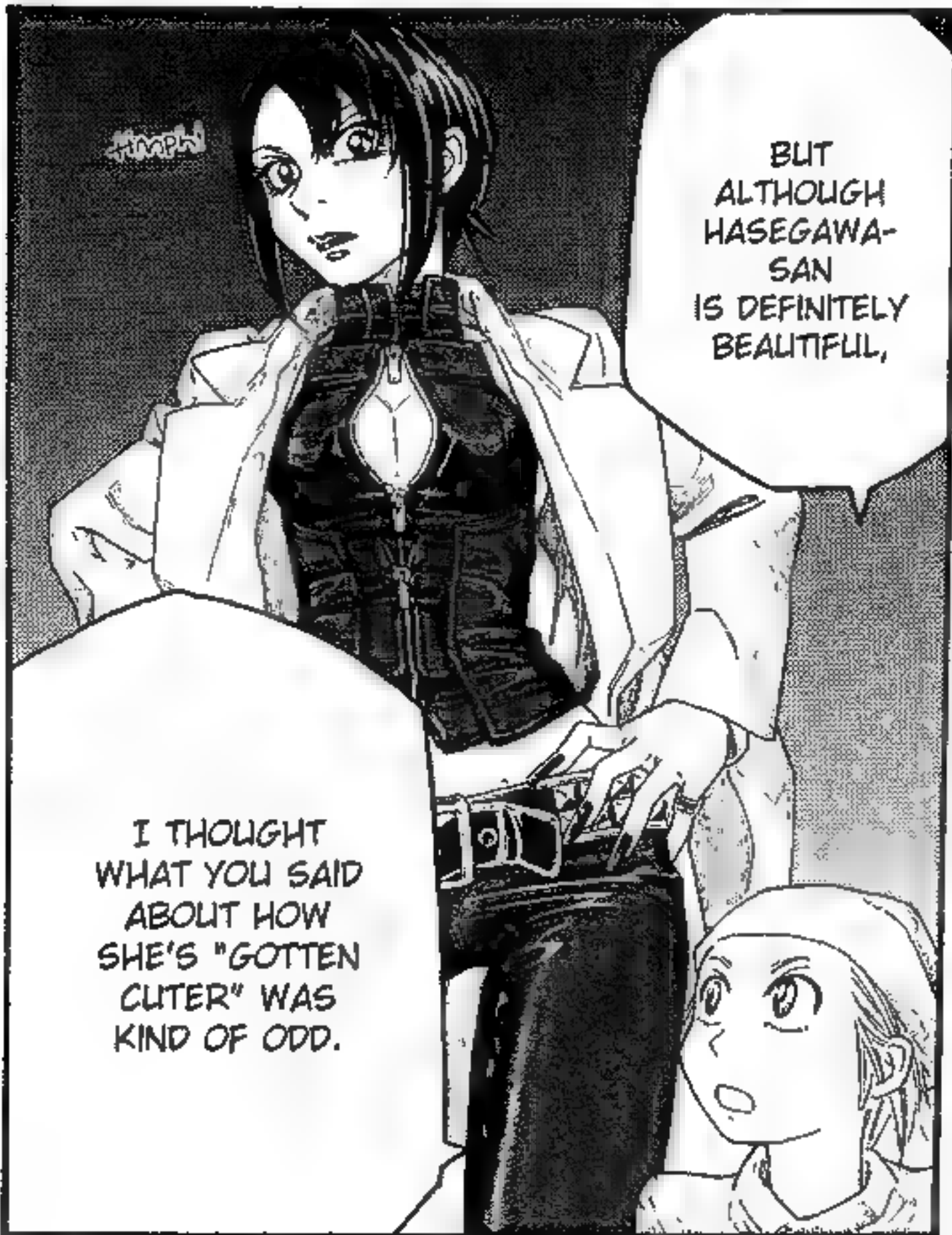
E.
carotovora

It's also
known as soft
rot bacteria.
It loves
fruits and
vegetables.



R.
japonicus

This is
spiderweb
mold.
As New
Year's
approaches
it reminds me
of willows
decorated
with rice
cakes.



BUT
ALTHOUGH
HASEGAWA-
SAN
IS DEFINITELY
BEAUTIFUL,

I THOUGHT
WHAT YOU SAID
ABOUT HOW
SHE'S "GOTTEN
CUTER" WAS
KIND OF ODD.



W-WHY...?

WELL, I JUST
SUDDENLY
THOUGHT
ABOUT THIS,

That was
harsh!



C.
albicans

This is a
yeast-like
fungus.
It may
cause yeast
infections



M. mucedo

This is
furry mold
It loves
places that
are really
humid.



P.
pentosaceus

This is
lactic acid
bacteria.
It plays
a role in
making
kimchi and
pickles.



M. furfur

This is
one of the
skin flora.
It may cause
dandruff.



C
butyricum

This is
butyric acid
bacteria.
It's also
found
everywhere.



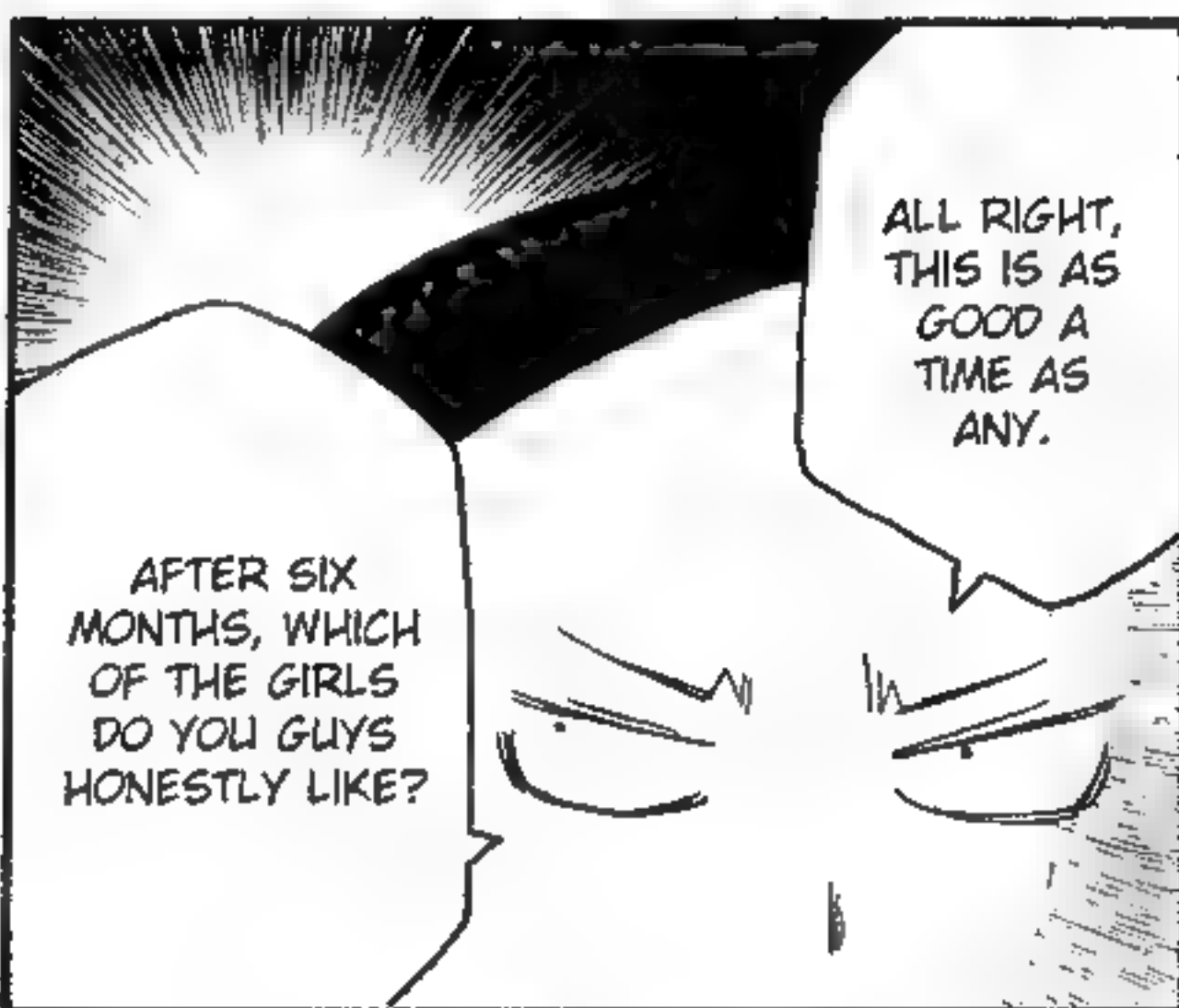
ALTHOUGH
YOU HAVE
YUUKI, SO WE
DON'T HAVE
TO HEAR
ABOUT THAT,
SAWAKI.

IT'S WEIRD
THAT YOU'RE
ALL JUST
LETTING THAT
PASS!



WELL...
THAT WAS
JUST...

GOOD
POINT.



AFTER SIX
MONTHS, WHICH
OF THE GIRLS
DO YOU GUYS
HONESTLY LIKE?

ALL RIGHT,
THIS IS AS
GOOD A
TIME AS
ANY.



YOU NEVER
HAVE ANYTHING
TO DO WITH
THAT STUFF,
KAWAHAMA-
SAN.

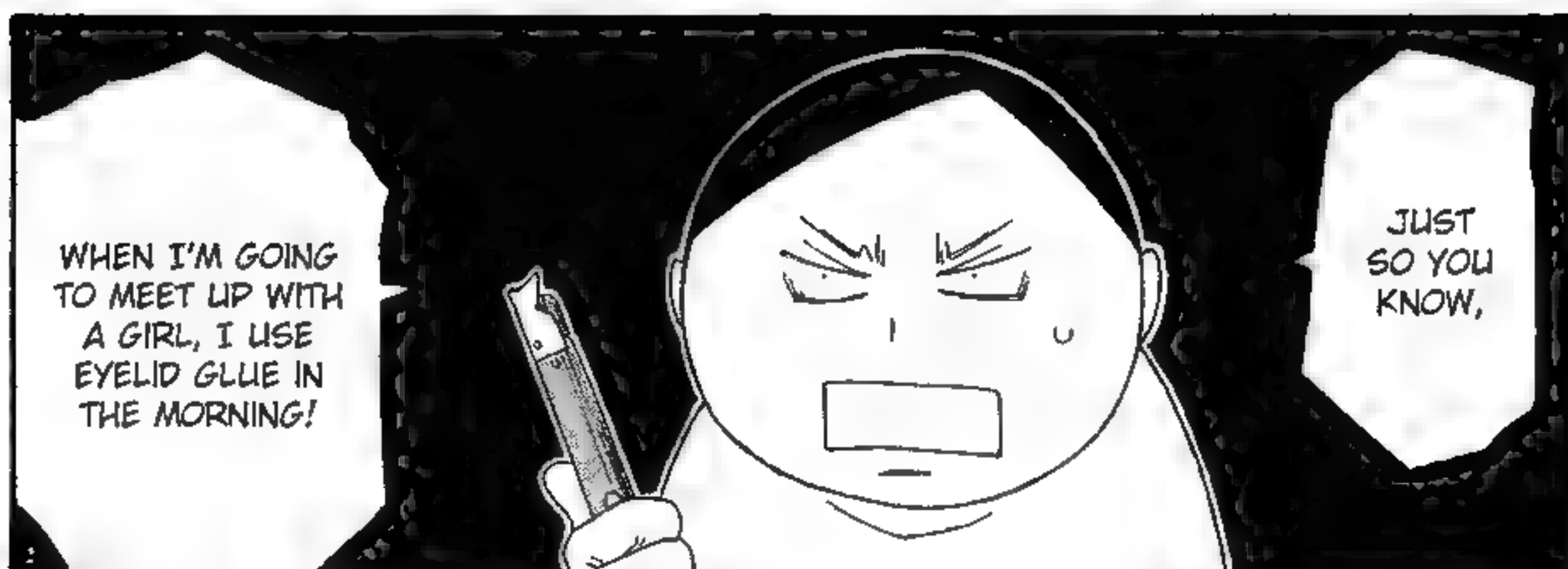
WHY ARE YOU
SAYING THAT AS
IF YOU'VE HAD
SOME STUFF
GOING ON?



Move!

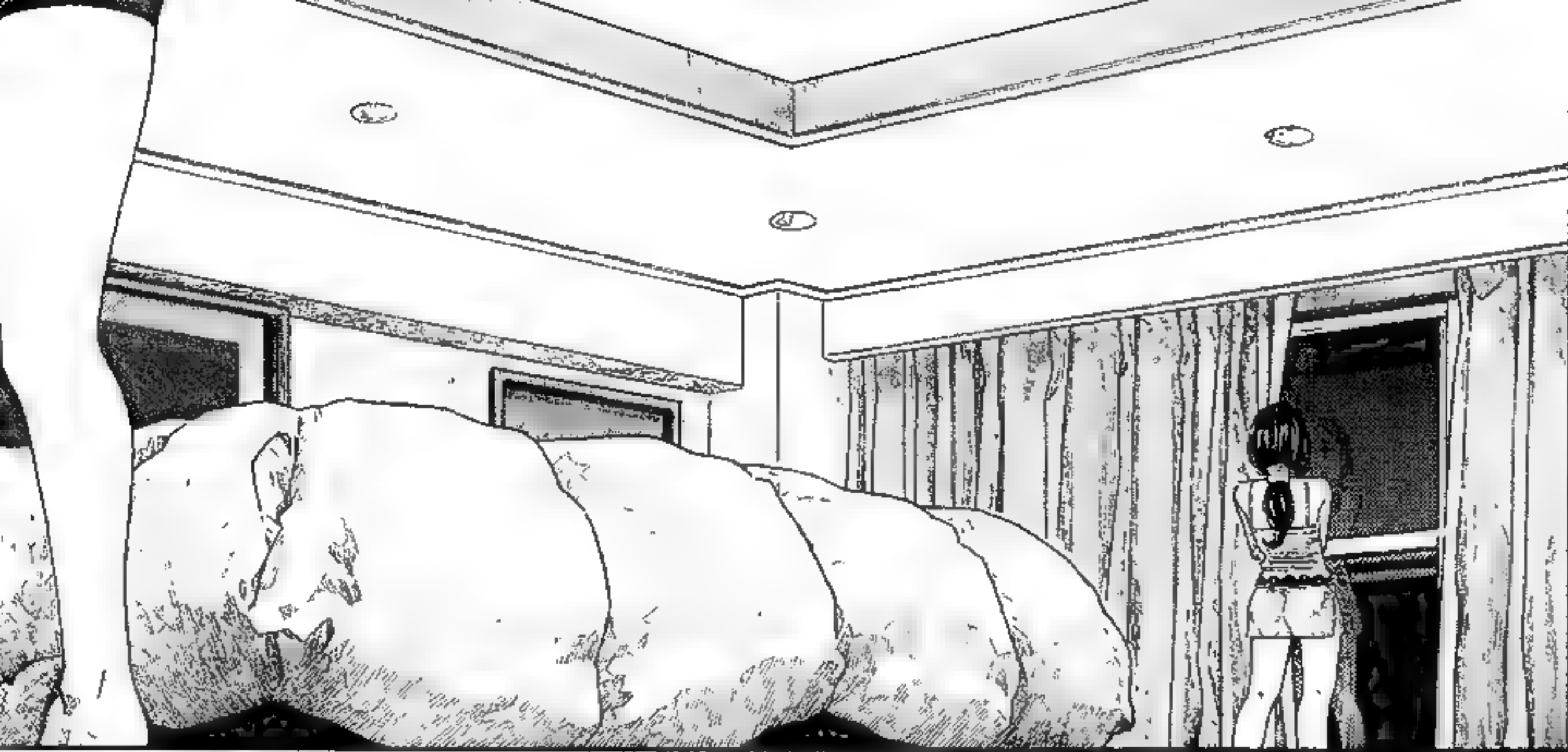
BUT

COME
TO THINK
OF IT,



B. subtilis
This is
hay bacillus
It's mainly
found in soil





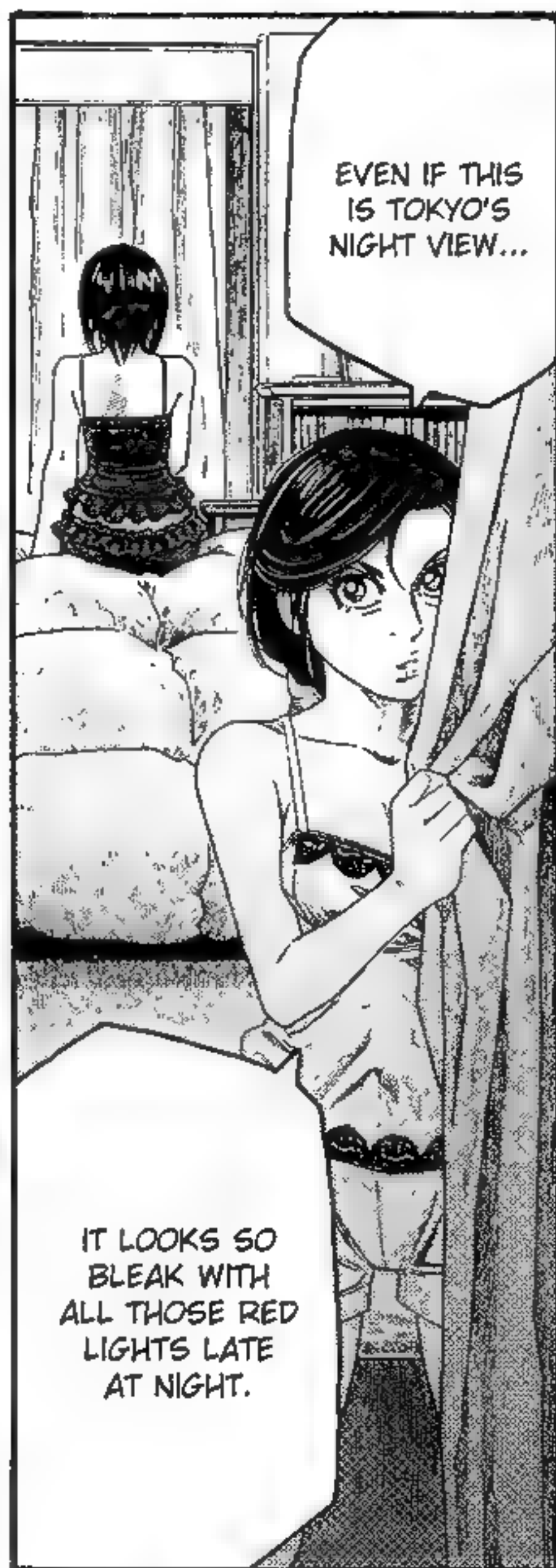
Haruka Hasegawa

She seems to live in a high-rise apartment.



DON'T YOU KNOW ABOUT THE BED IN THE GUEST ROOM? JUST SLEEP IN THERE!

JUST HURRY UP AND GO TO BED!



EVEN IF THIS IS TOKYO'S NIGHT VIEW...

IT LOOKS SO BLEAK WITH ALL THOSE RED LIGHTS LATE AT NIGHT.

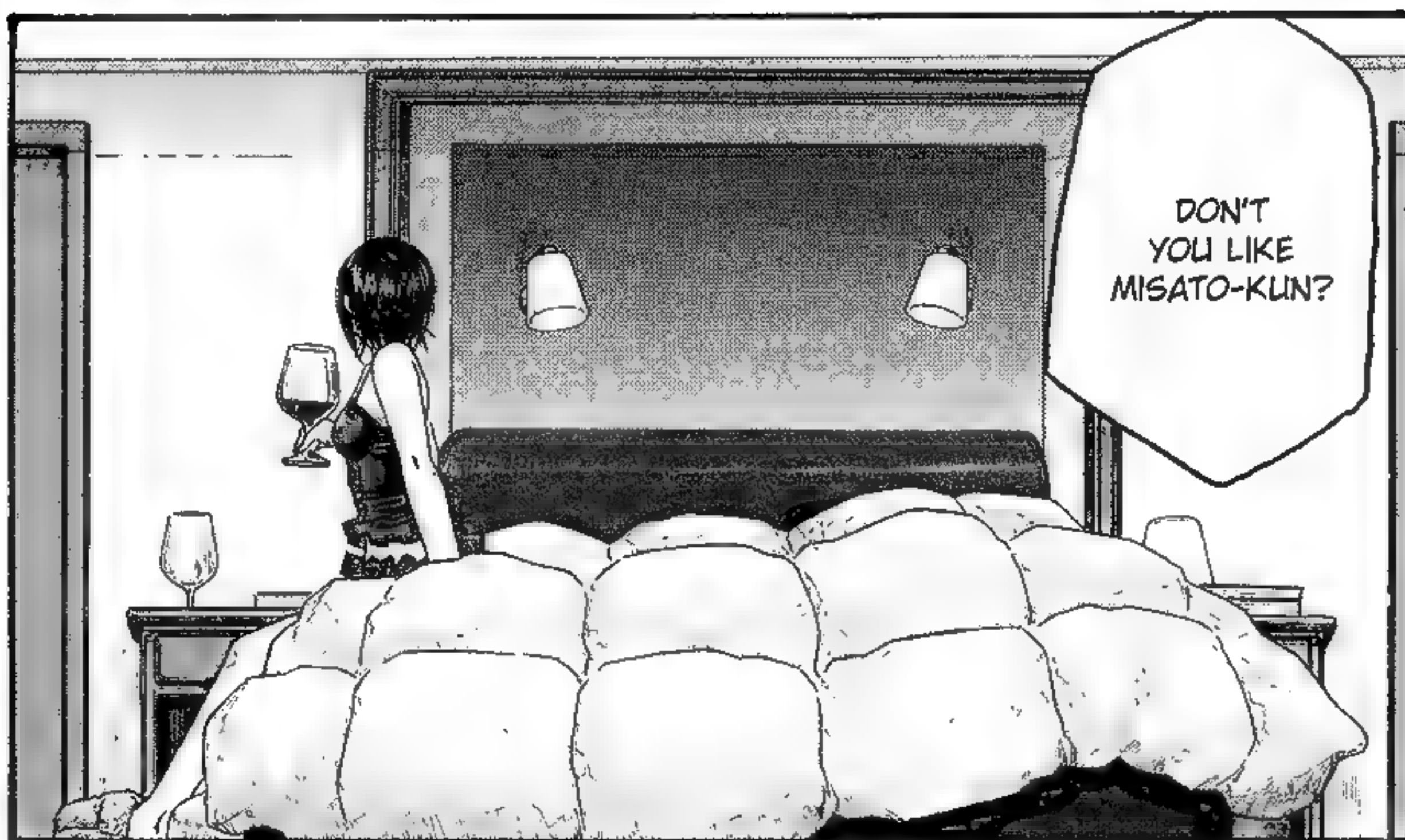


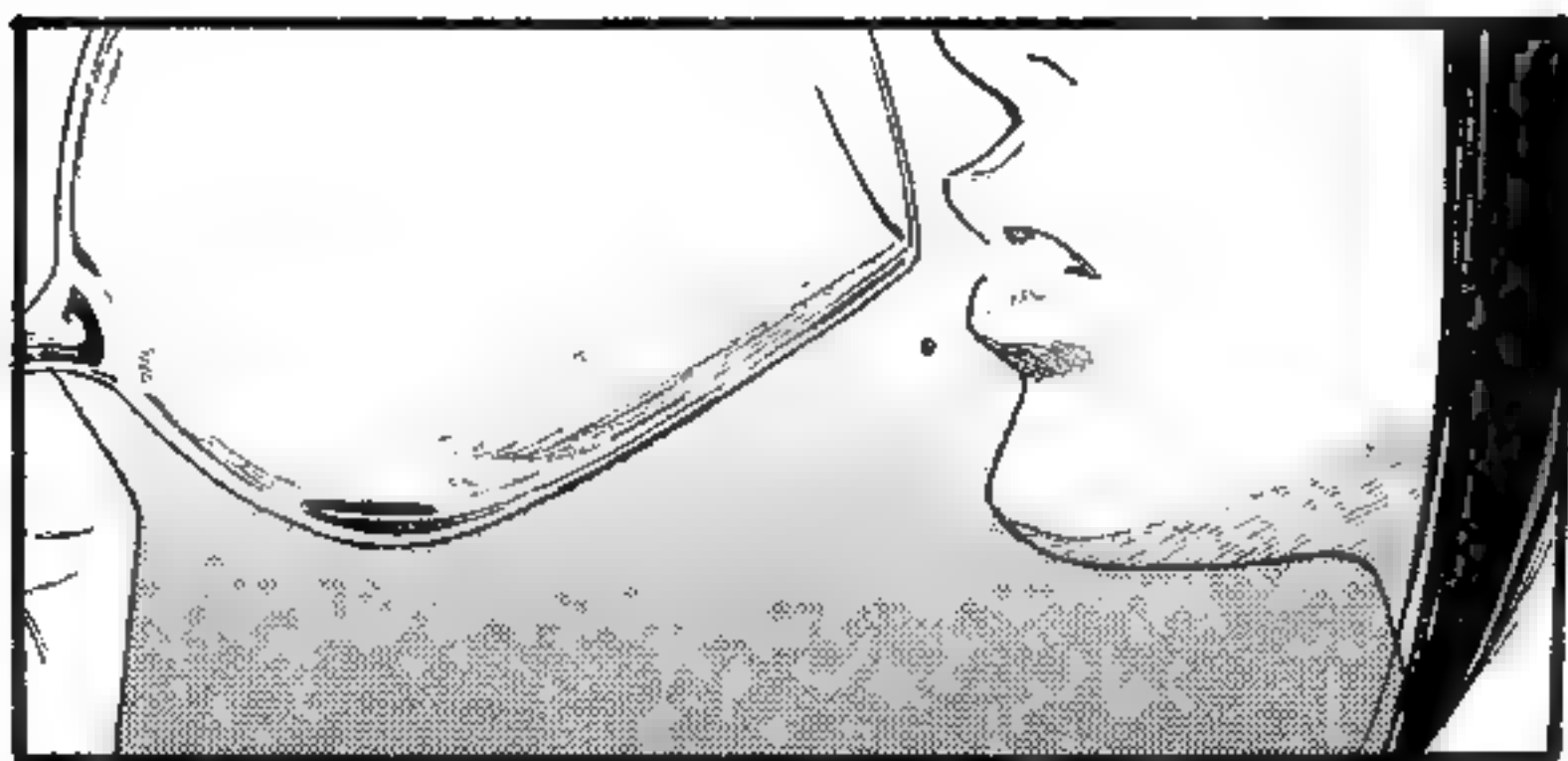
Aoi Mutou
When she takes a bath, her hair goes back to being straight.



OH COME ON! LET'S SLEEP TOGETHER!

WHAT!?





She had said one more
glass was her limit.





Hachimitsu Scans

~sweeter than honey~

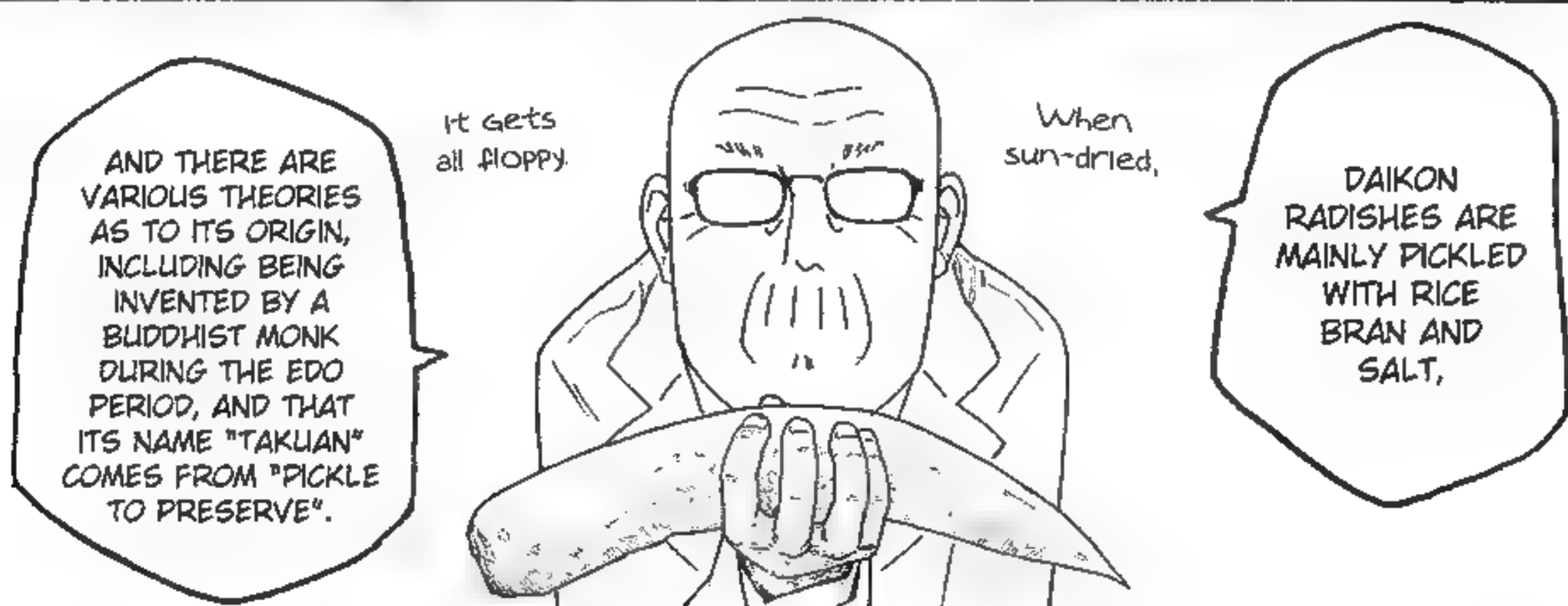
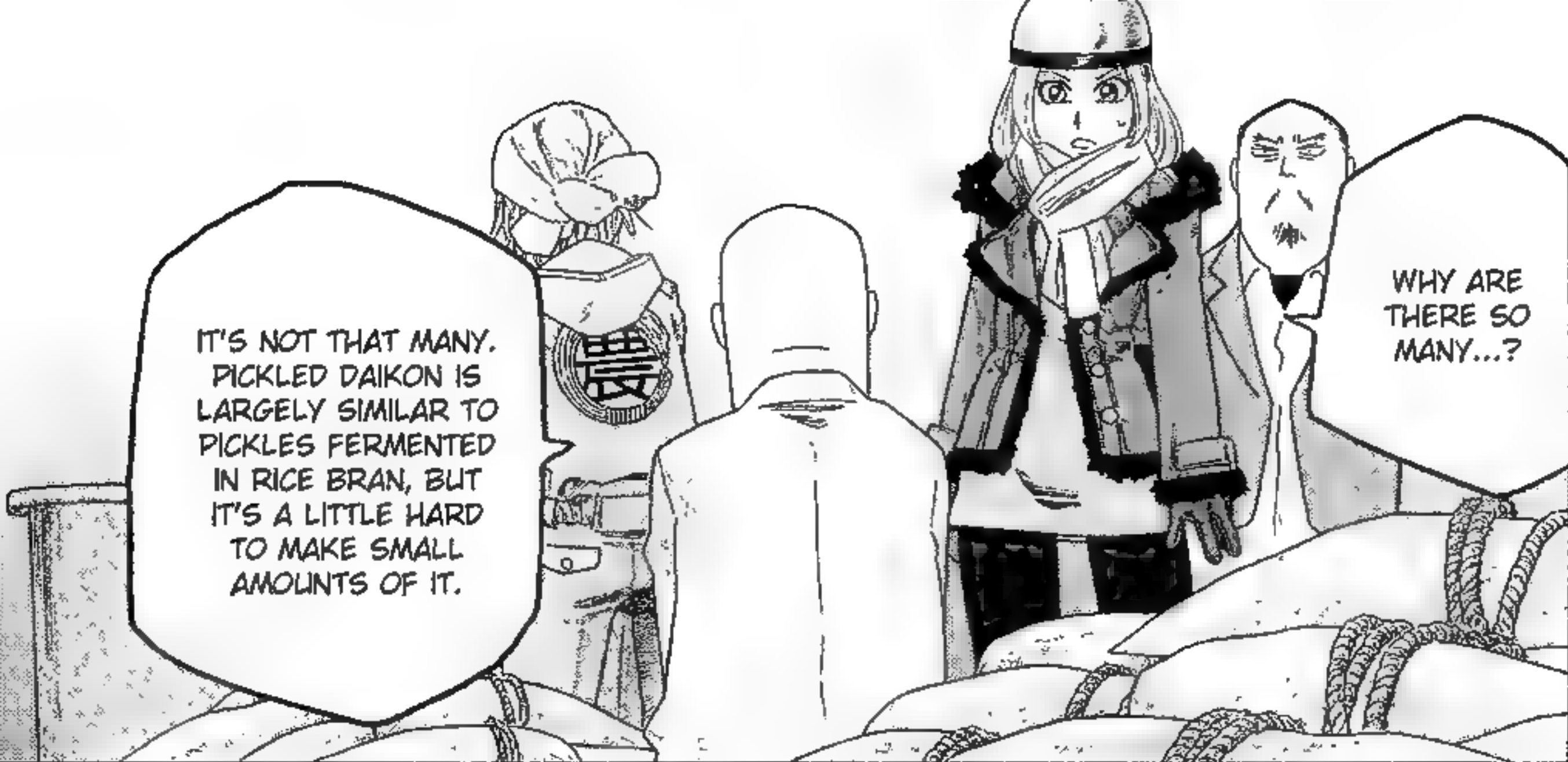
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CH. 106: THE ARRIVAL OF WINTER

THE DAIKON
RADISHES HAVE
SUN-DRIED LONG
ENOUGH, SO
WE'VE STARTED
PICKLING THEM.

IF YOU'RE
COLD, THEN
HELP OUT,
OIKAWA.
IT'LL WARM
YOU UP.



Kaoru M'sato
Ishikawa
was excited
to meet
who would
be playing
him

Pickled daikon's salt content	
1965	About 12%
1975	About 6%
1985	About 4%
Today	About 3%

WHEN IT COMES TO PICKLED DAIKON, MODERN PICKLED DAIKON THAT'S BITTERSWEET AND CRISP IS MAINLY WHAT'S EATEN TODAY,

BUT IT WAS ORIGINALLY VERY HARD AND BRINY.

It can be stored for 6 months with 6-7% salt content





For Korea and Taiwan, it took hold when Japan was ruling them.



THEN YOU JUST
SPRINKLE SOME
SALT ON TOP, PUT
A WEIGHT ON IT
AND PUT IT IN A
COOL DARK PLACE
TO FERMENT.

TRADITIONAL
PICKLED DAIKON IS
MADE BY FIRST
SUN-DRYING THE
DAIKON FOR 20
DAYS AND THEN
PICKLING THEM ONE
AFTER ANOTHER IN
A MIXTURE OF SALT
AND RICE BRAN.

Yaaaaaay!

SO JUST AS WITH
OTHER PICKLES,
INITIALLY ONLY
AEROBIC MICROBES
ARE INVOLVED, AND
THEN LACTIC ACID
BACTERIA AND YEAST
LATER AID IN THE
FERMENTATION.

PICKLED DAIKON
IS ESSENTIALLY
PICKLED IN
RICE BRAN,

HOWEVER,
THIS YELLOW
COLOR IS VERY
INCONSISTENT
AND PRONE TO
DISCOLORATION,

BEFORE LONG,
THE DAIKON'S
COMPONENTS ARE
DISASSEMBLED
AND IT'S DYED
YELLOW.

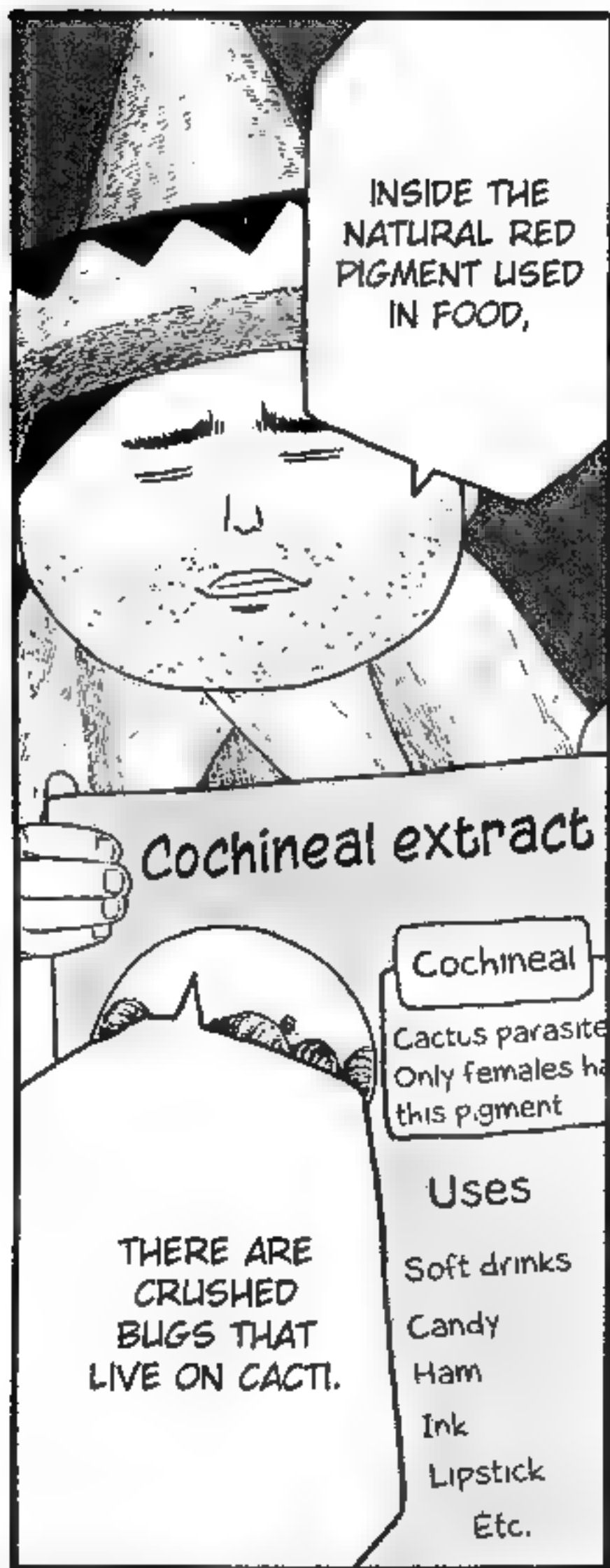
SO ONLY THE
PARTS EXPOSED
TO THE LIGHT
WILL TURN
WHITE.

This is a
problem
when it's
packaged
and sold.

THESE
COMPONENTS
MAKE UP THE
DAIKON'S SPICY
TASTE, SO THE
SPICIER THE
DAIKON, THE
MORE YELLOW IT
WILL BE WHEN
PICKLED.

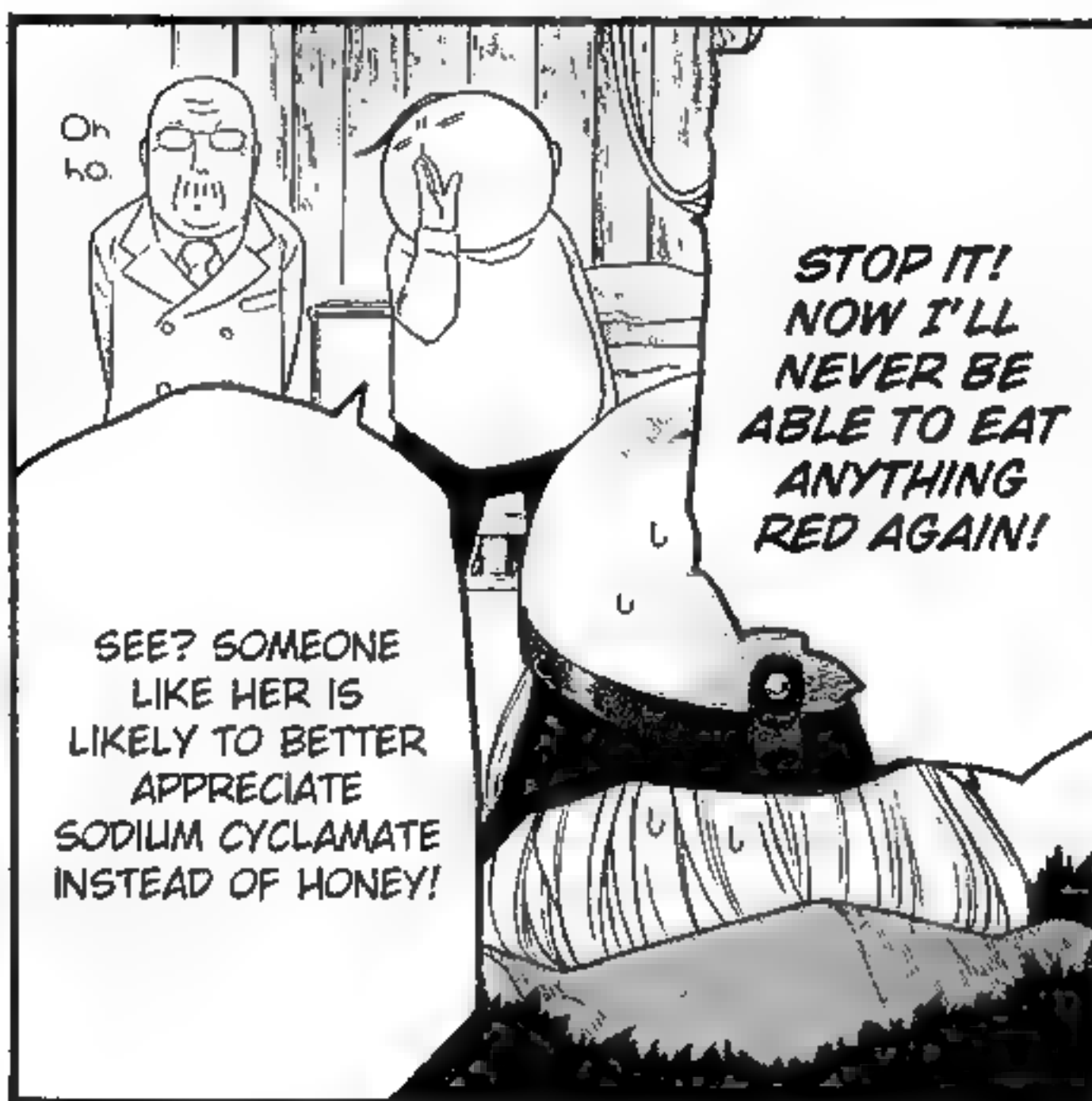
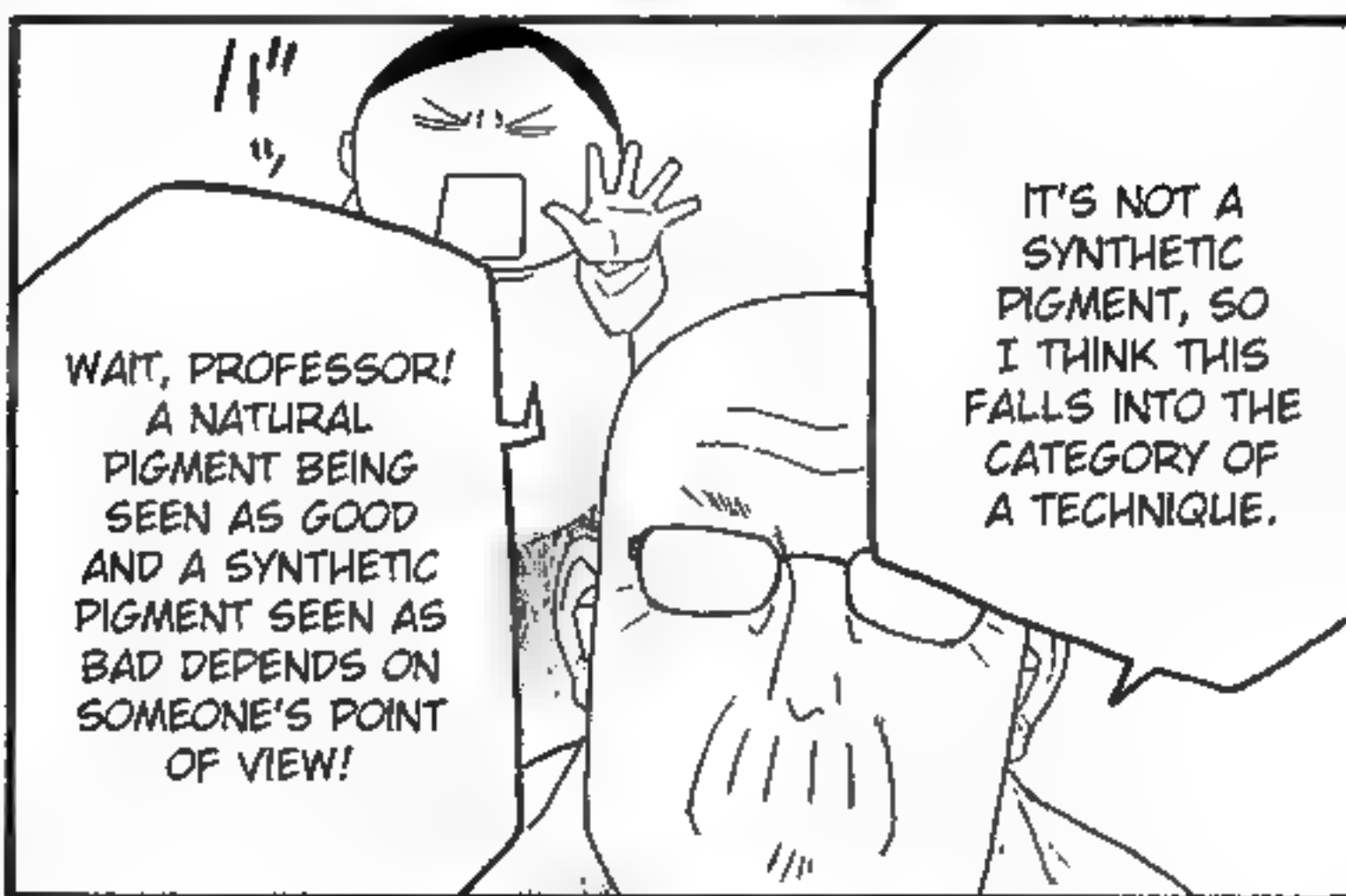
M. luteus

It's formerly known as *S. lutea*, but it was reclassified under the *Micrococcus* genus. Together with the *Pseudomonas*, *Alcaligenes* and *Torulopsis* genera, it turns pickled daikon red and makes the color fade



Hazuki Oikawa

When class c Vespas fall over, their blinkers break, but the blinkers on Oikawa's scooter were exchanged for ones that don't break.



Takuma Kawahama

He hasn't shown his knowledge for bugs in a while. If any readers have requests, we may do them

WHAT!?
DON'T
UNDER-
ESTIMATE
ME, YOU
LITTLE
GIRL!

YEAH! THAT GUY
DOESN'T HAVE ANY
EXPERIENCE WITH
RELATIONSHIPS, SO
WHEN HE SEES A
WOMAN, HE JUST
REVERTS BACK TO
BEING A LITTLE
BULLY!

BUT WELL,
THAT WAS
JUST MEAN.

I'm
crying
for
some
reason!



Ke'zou
Itsuki
It seems
like h s
teeth are
probably
all r ght
Munch
munch.

BUT
IN THAT
CASE...

WHEN IT COMES
TO "MODERN
PICKLED DAIKON"
THAT'S MAINLY
EATEN TODAY,
HOW CAN YOU TELL
THE DIFFERENCE
BETWEEN THE
REAL THING AND
SOMETHING MADE
WITH ADDITIVES?



Tadayasu
Sawaki
In
Evening,
he's
probably
the main
character
with the
least
presence

AS A TECHNIQUE,
MAKING PICKLED
DAIKON HAS
MODERNIZED
IN A LOT OF
WAYS RECENTLY.

THERE'S ALSO A
METHOD INVOLVING
FILLING SOMETHING
LIKE AN AIRTIGHT
FERMENTATION TANK
WITH NITROGEN TO
GIVE IT A NATURAL
YELLOW COLOR
THAT WON'T FADE.

Pickled daikon

Daikon, rice bran, salt

(Fish, chili peppers, kelp, etc.)

Pickled daikon-style

Daikon, rice bran, salt

Monosodium glutamate

Sodium saccharin

Sodium sorbate

Lactic acid Glucose

Stevia

Yellow 4 Red 3

Blue 5 Etc.

It's either lightly fermented or
unfermented, so a lot of add t ves
are needed to hide the saltiness
and for other reasons.

PICKLED DAIKON'S
FLAVOR, ACIDITY
AND TEXTURE
COMES FROM THE
FERMENTATION
PROCESS, BUT
IT'S POSSIBLE TO
SCIENTIFICALLY
APPROXIMATE
THOSE.





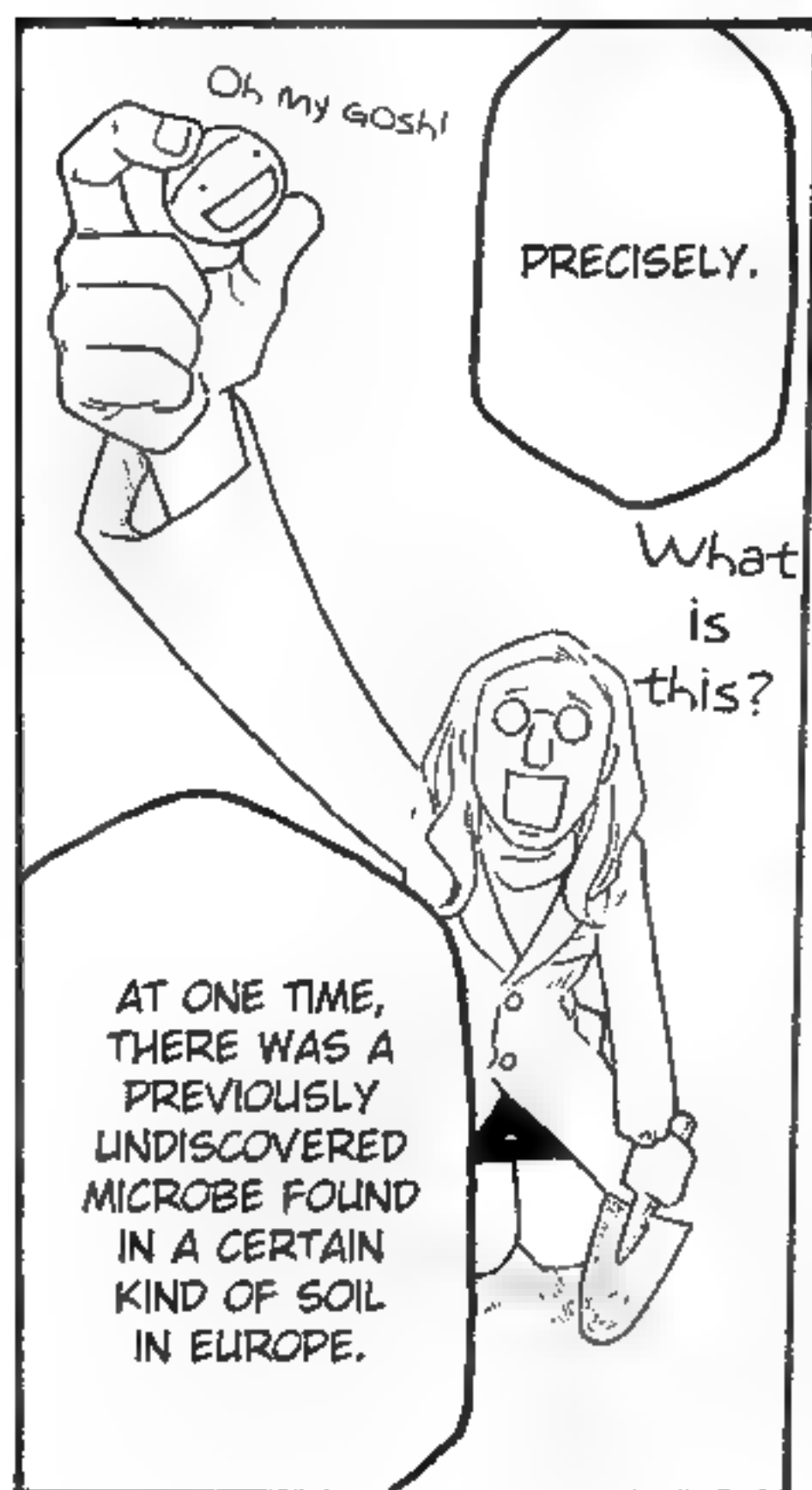
SO WE CAN
LEARN ABOUT
VARIOUS KINDS
OF GENUINE
FERMENTATION,
SO WE'RE
PRETTY LUCKY.

IN OUR
CASE, WE'RE
USING THIS
FERMENTATION
ROOM



BEING HERE
IS KIND OF
STARTING TO
MAKE ME FEEL
THAT MICROBES
AREN'T SO BAD.

ALL
FROM
MICRO-
BES...



Oh my gosh!

PRECISELY.

What
is
this?

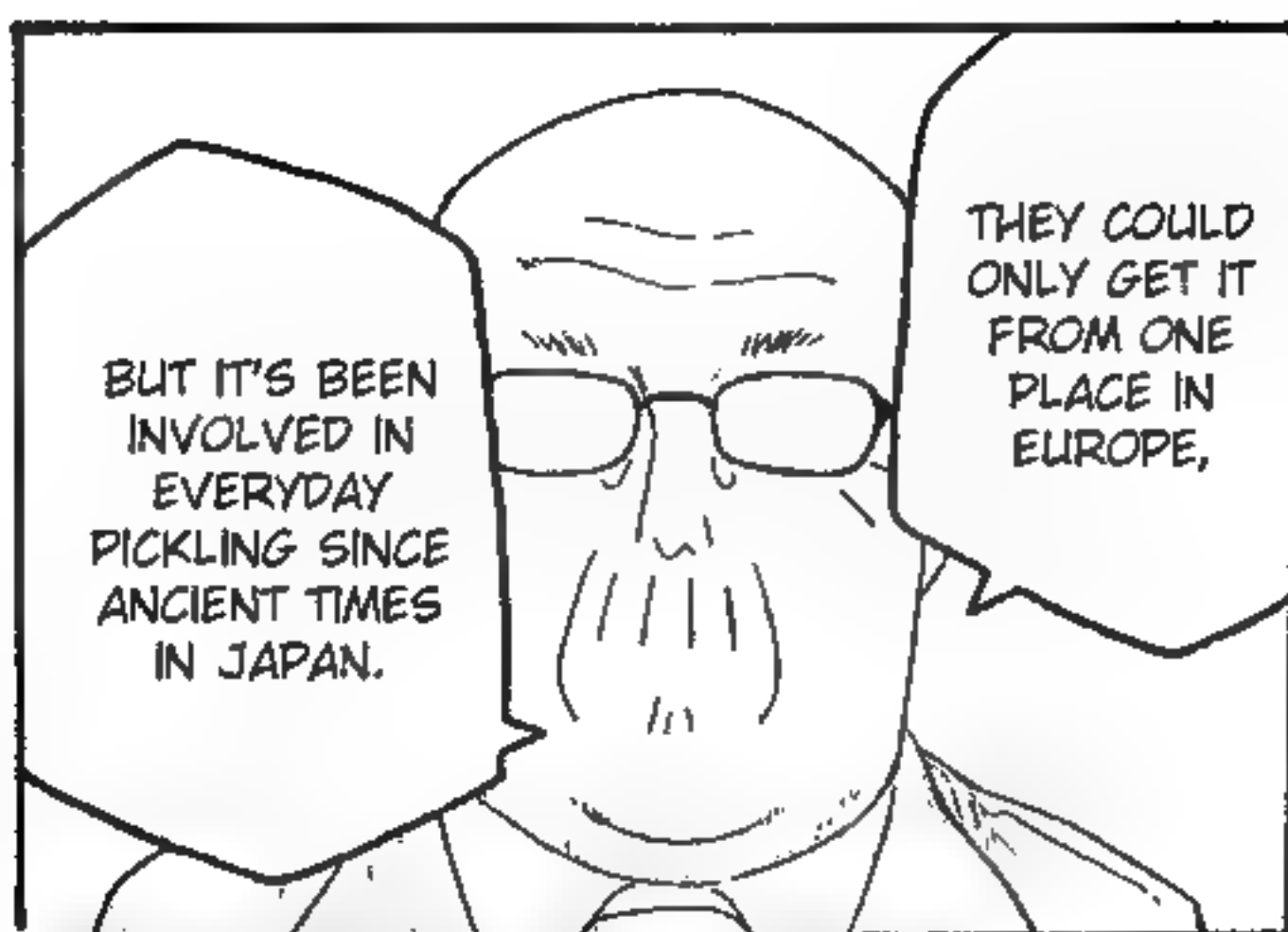
AT ONE TIME,
THERE WAS A
PREVIOUSLY
UNDISCOVERED
MICROBE FOUND
IN A CERTAIN
KIND OF SOIL
IN EUROPE.



IN THE
FIRST PLACE,
MICROBES
PERVADE
JAPAN
BECAUSE OF
OUR CLIMATE,

SO THAT MUST
BE WHY WE'RE
STEEPED IN
SUCH A RICH
CULTURE OF
FERMENTATION...

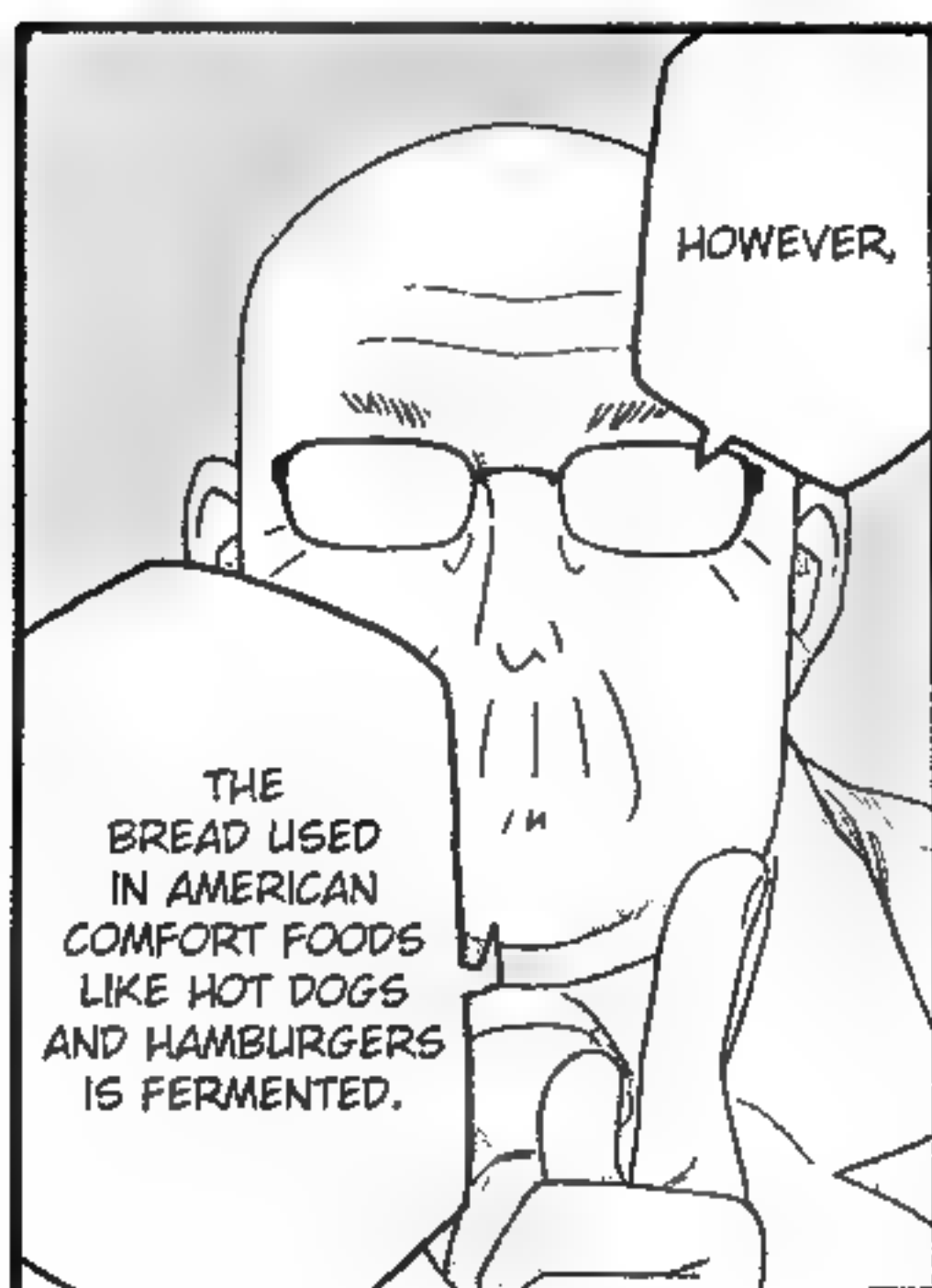
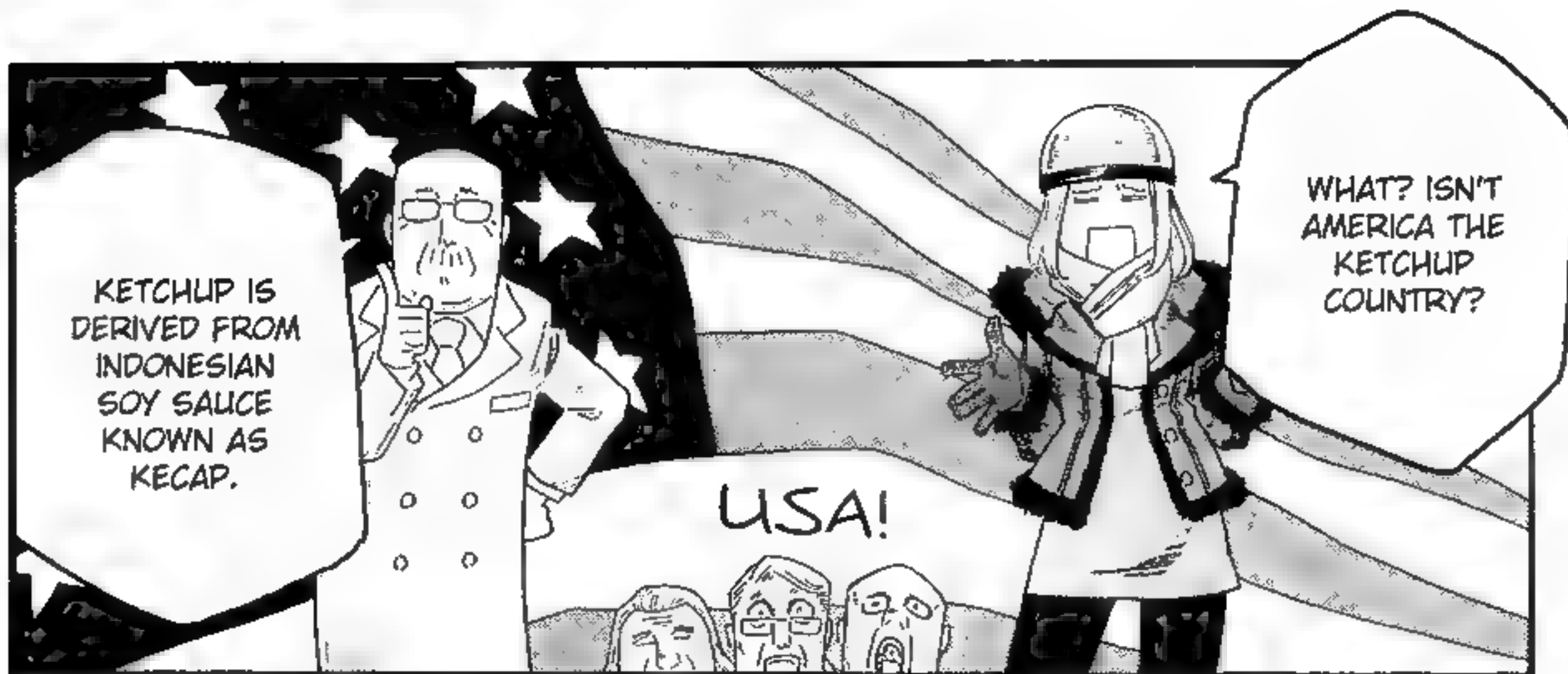
This is called the mold cultural sphere.



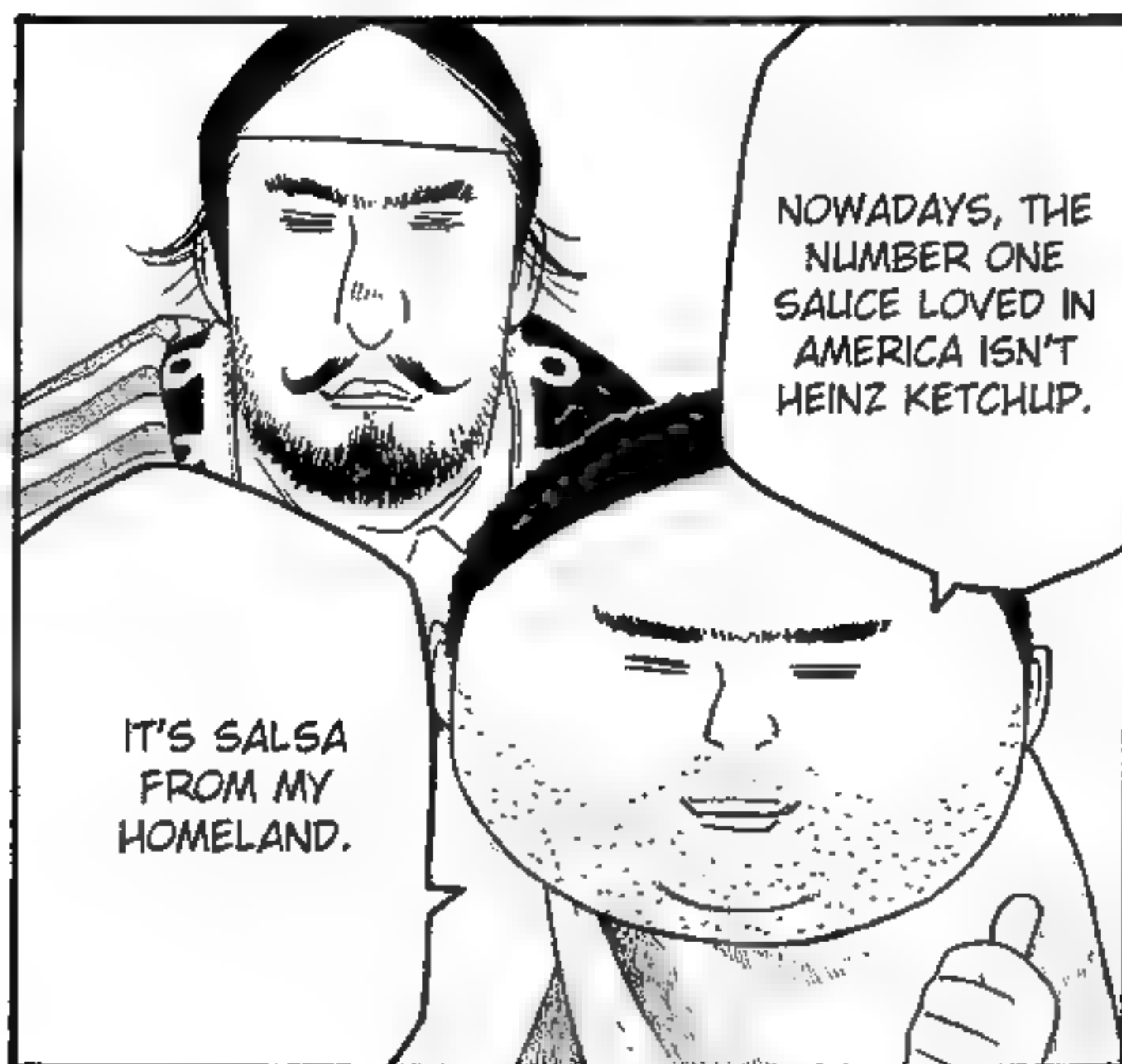
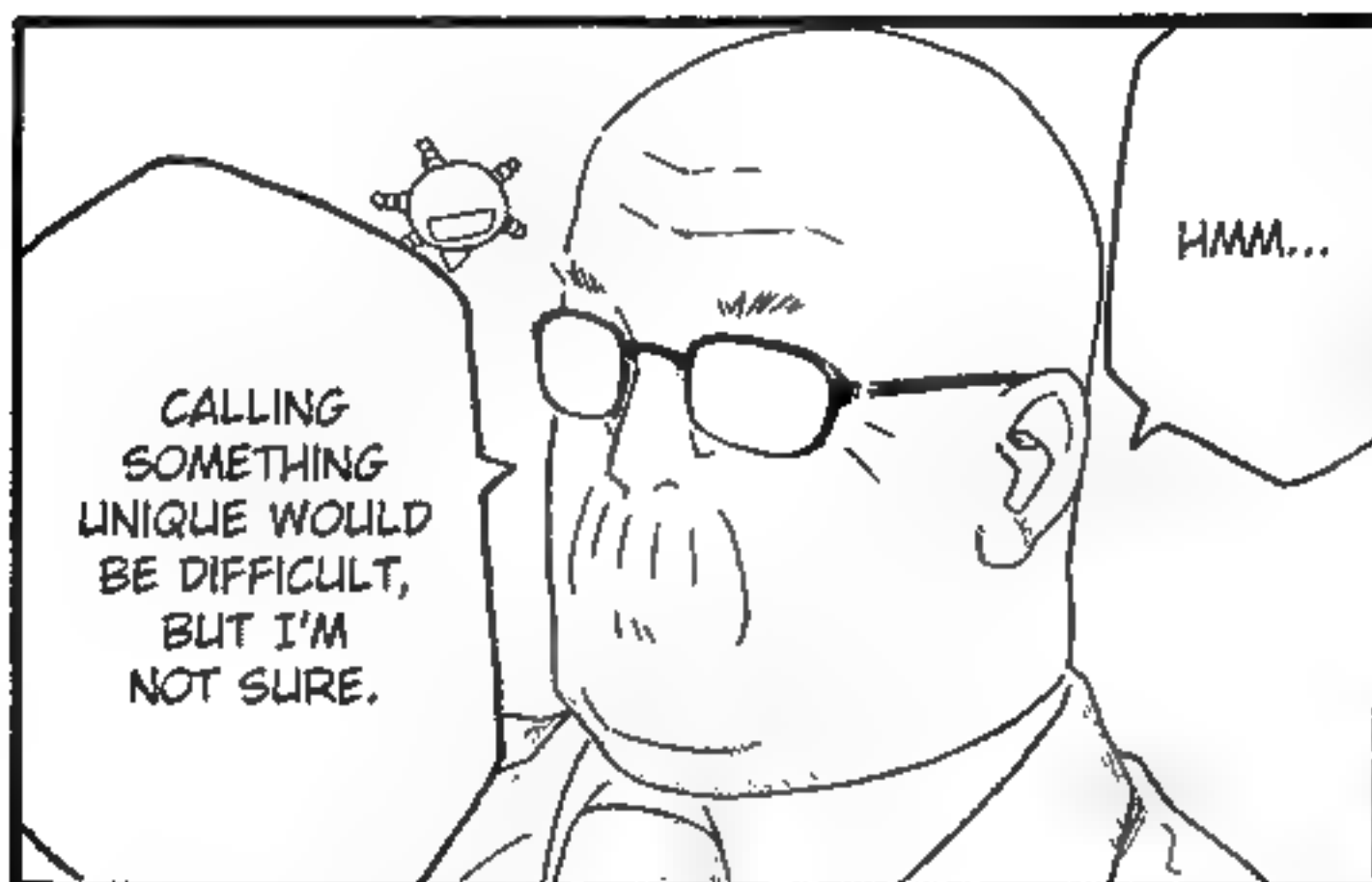
D.

hansenii

This microbe is representative of pickled daikon. It's always in it, from the start of the pickling to throughout the aging process.



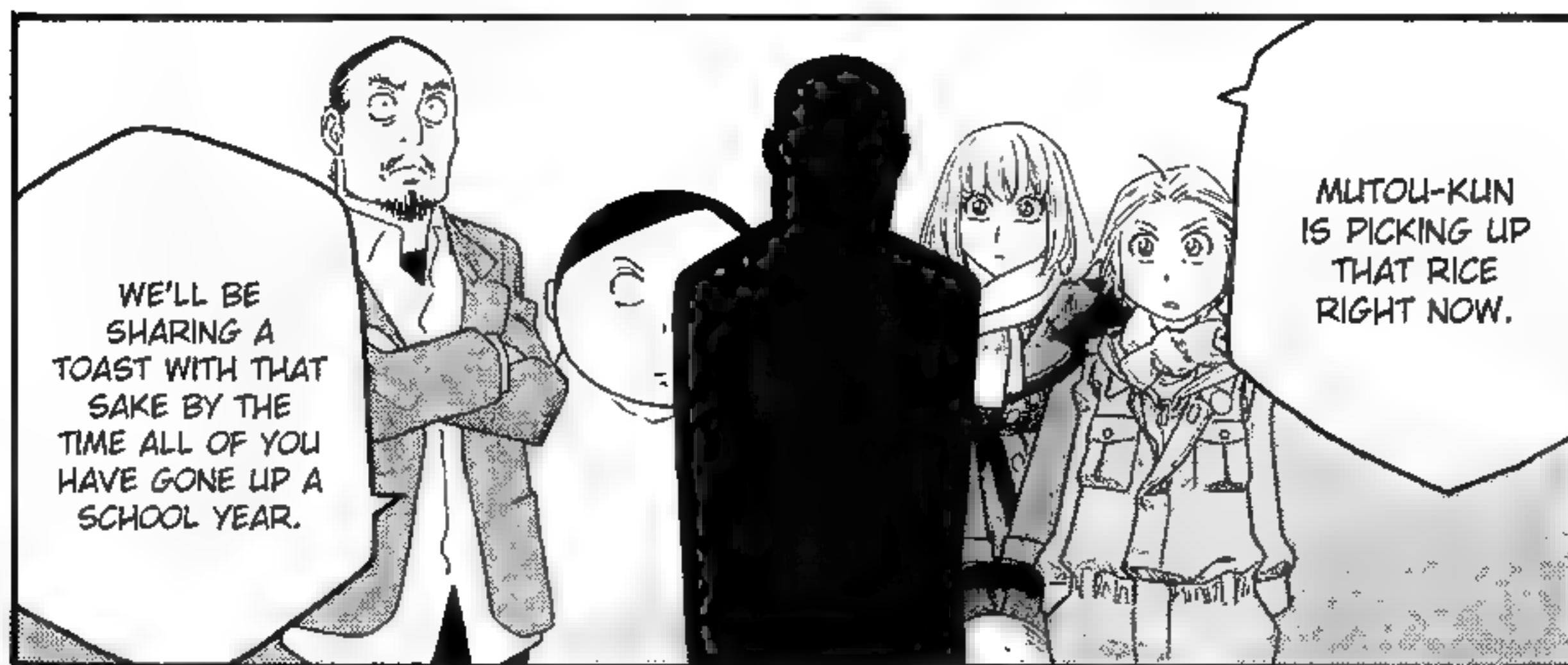
Next time there will also be news about the drama series and games.



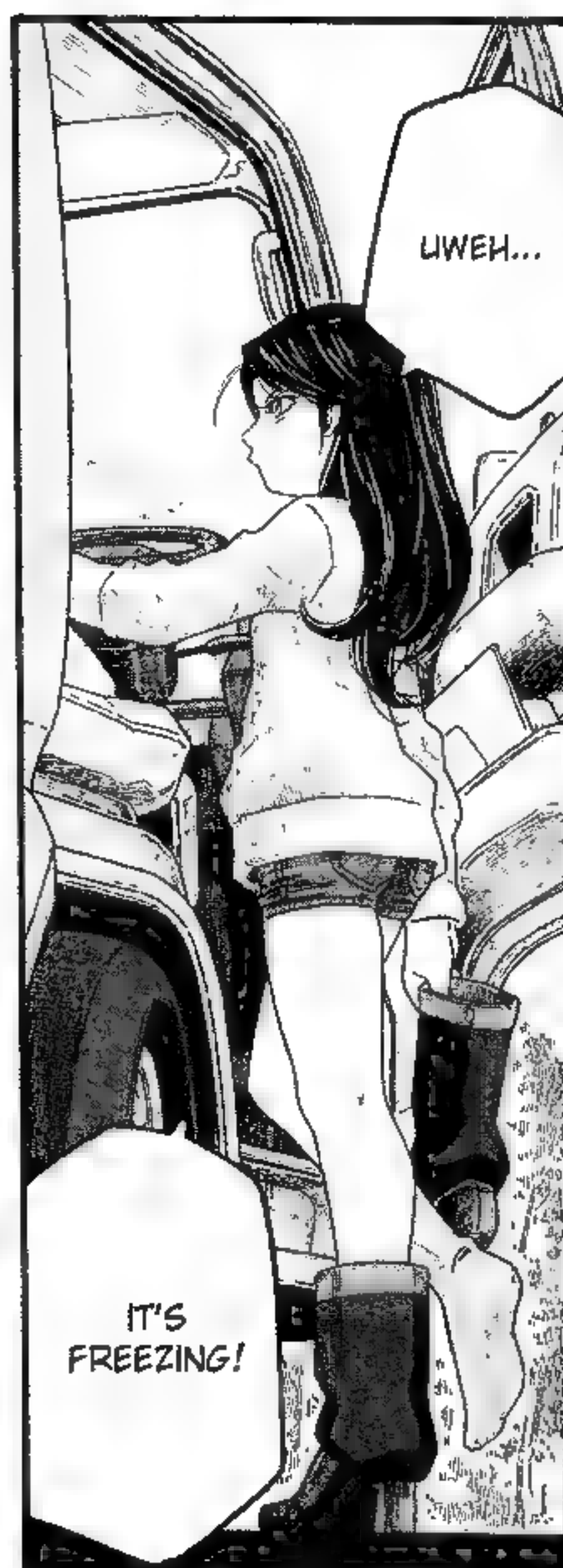
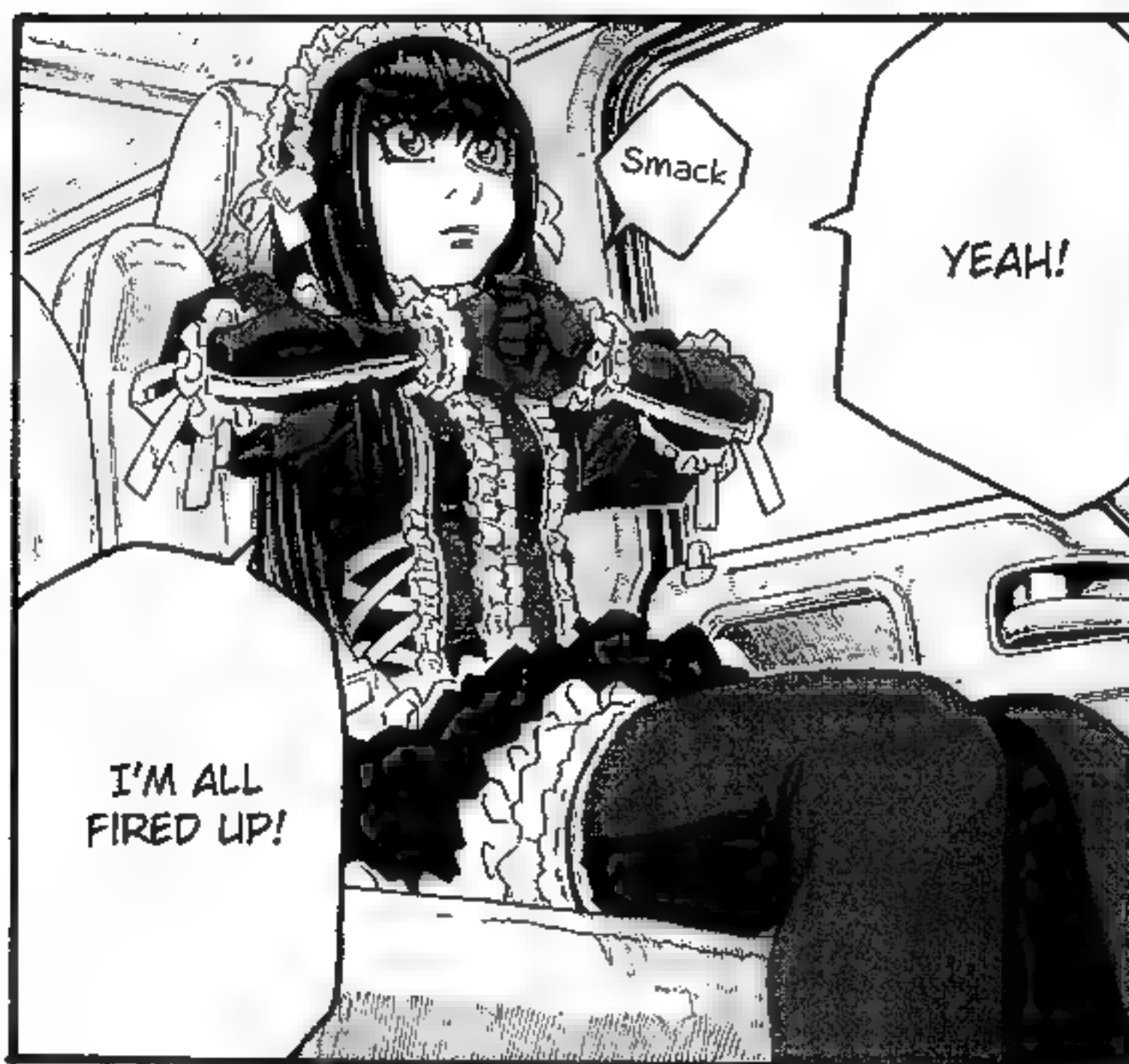


Plop





Please see volume 1 for what he means by revenge.



Aoi Mutou

She has qualifications to operate a crane, so a truck is nothing.



Kei Yuuki

His family runs a sake brewery, so he probably has a driver's license, but he hasn't been shown driving yet.



WE'RE JUST
GETTING THE
RICE AND
DRINKING
FOR TODAY.

THIS
WILL
BE THE
FIRST
TIME

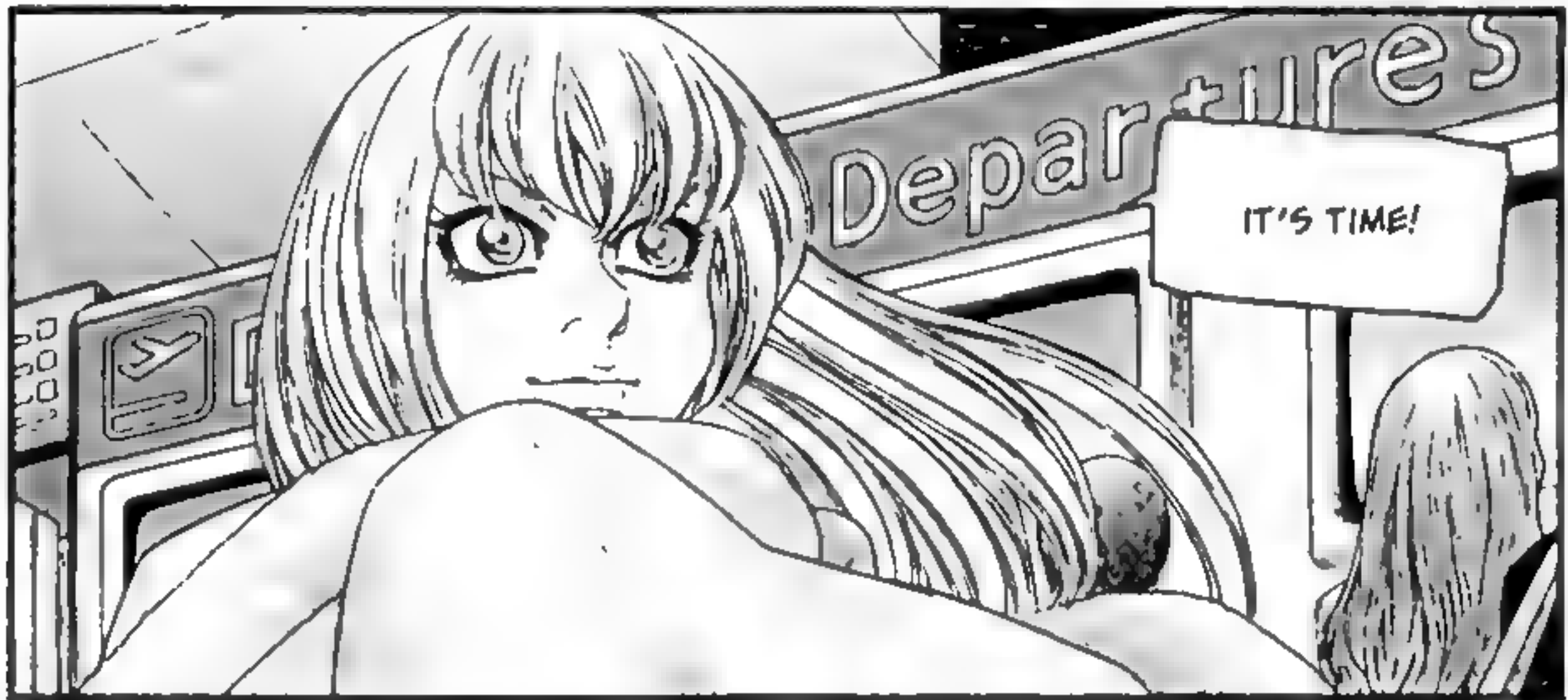
I'LL BE
BREWING
SAKE...

LET'S LET THE
GUYS HANDLE
UNLOADING
THE TRUCK.

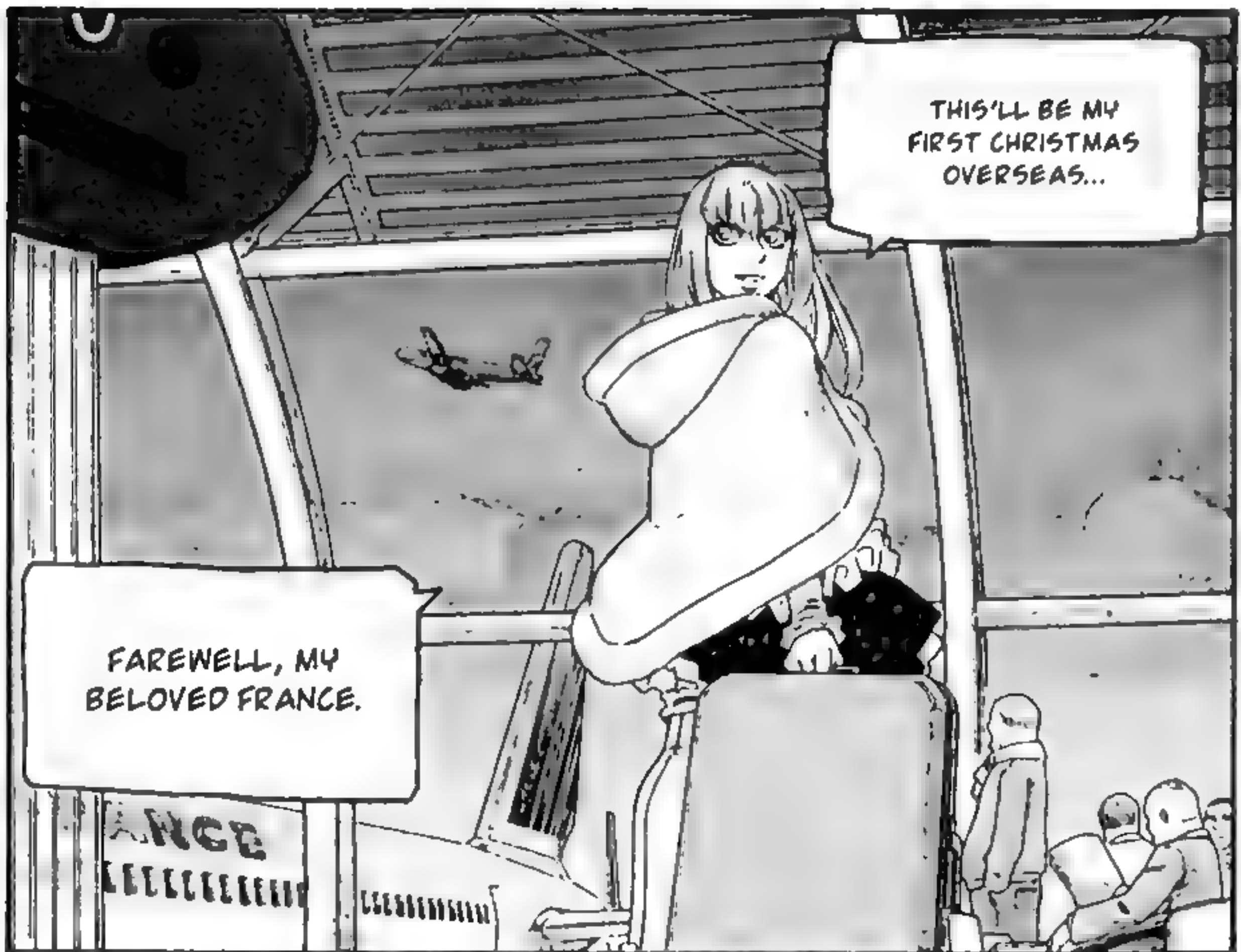
Fwomp

ALL
RIGHT...

Click



Marie
Don't get
confused
because the
white goth
is shown
all of a
sudden



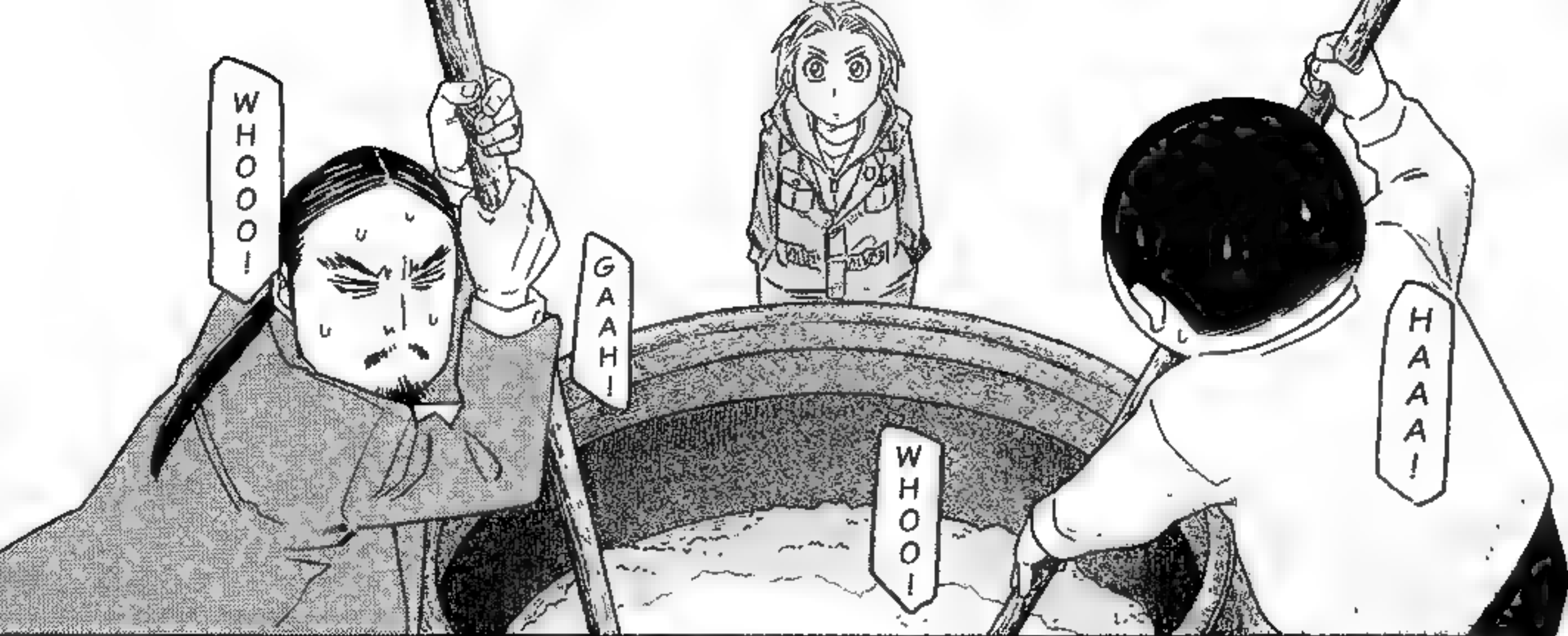
Now off to Kamakura (that's probably wrong).



Hachimitsu Scans

~sweeter than honey~

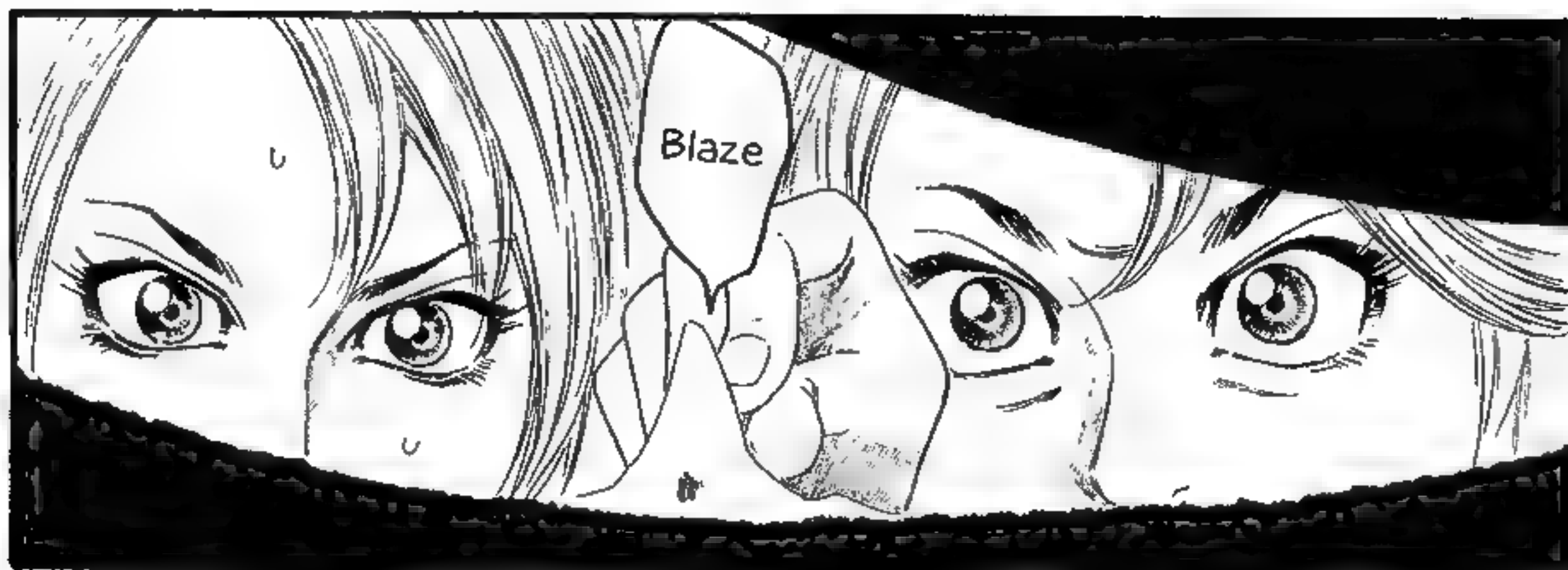
hachimitsu-scans.blogspot.com



↑ It was fermented between volumes 7 and 8.

This story is fiction, but we can finally talk about the cast of the drama series. If the margins aren't enough for you, see the drama series' official website: moyashimon.noitaminatv.

Sorry for the wait.
The cast of the drama series
has been announced.



Tadayasu Sawaki
Yuichi Nakamura-san who's playing him is a popular actor who's been in "Kamen Rider Hibiki" and "Kamen Rider Den-O"



IT WORKS JUST LIKE A CANDLE,

ALTHOUGH THIS ONE IS SO OLD THAT THE ELECTRICALLY-HEATED WIRE DOESN'T WORK ANYMORE, SO YOU NEED A MATCH TO LIGHT IT.



HOOOOT!
ALL RIGHT, IT'S LIT.

YOU CAN LIGHT IT DIRECTLY?
WHAT ABOUT A CHIMNEY?



Kaoru Misato
Sorry for the wait! As you may have guessed, Kouji Nishida-san (from Warameshi) is playing him.



A kettle!

AND SO,

YOU PUT A KETTLE ON TOP.

IT'S CALLED
A ROOM
HEATER.
IT'S HAPPY TO
MEET YOU.

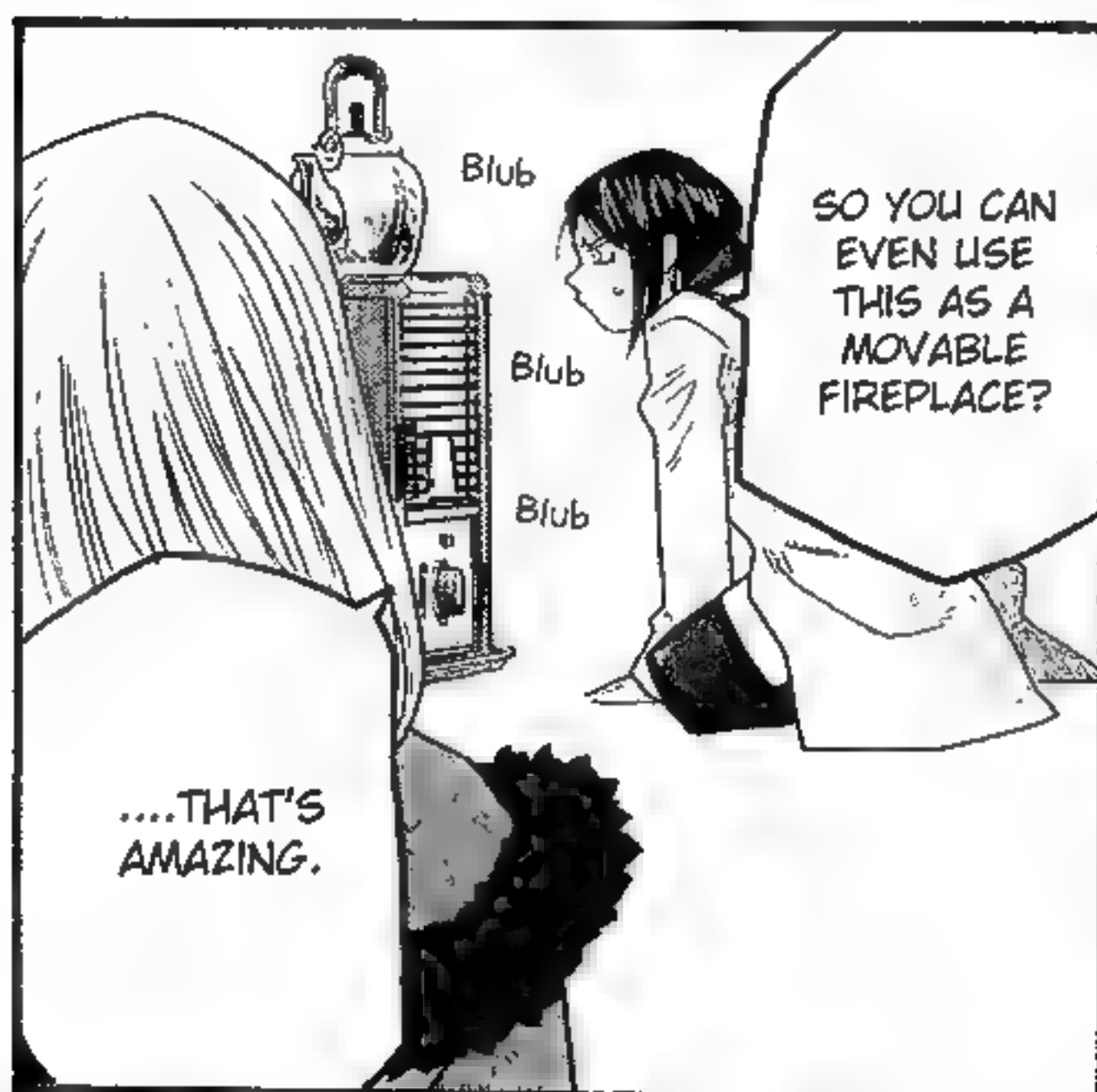
AS FAR AS I
KNOW, THIS IS THE
BEST MECHANISM
FOR BOTH HEATING
SOMETHING UP
AND HEATING
A ROOM.


It's nice
to meet
you.

EVEN THOUGH AIR
CONDITIONING AND
HEATERS BOTH
NORMALLY NEED
ELECTRICITY,
THIS IS PRETTY
AMAZING...

CH. 107:
THE JOY AND
SURPRISE OF KNOWING.





 **Takuma Kawahama**
He's a surprisingly difficult character to cast (because he doesn't have a neck?), but Akhiro Kimura-san (from Buffalo Gorou) is playing him. His dialogue with Nishida-san is one of the highlights.

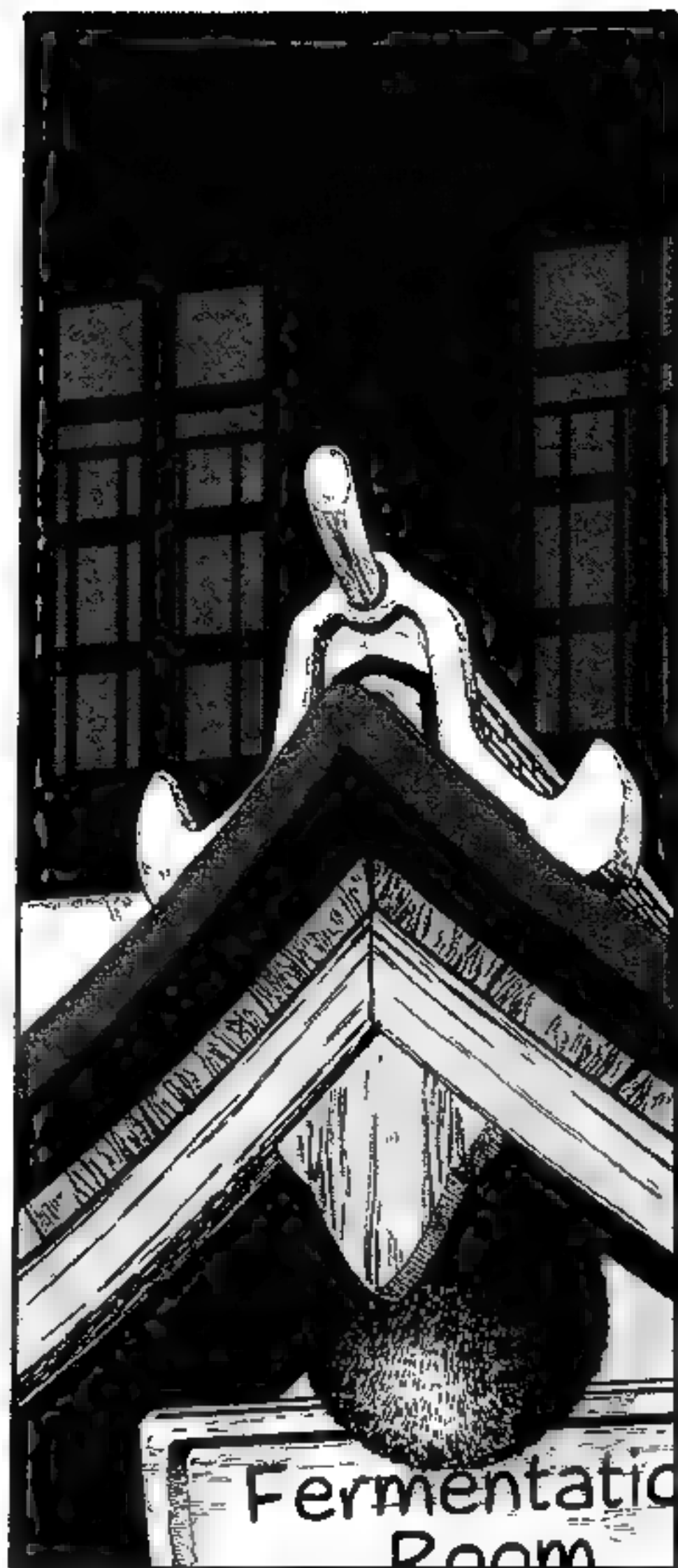




Haruka Hasegawa

Multi-talented model, actress and voice actress Natsuki Katou-san is playing her. She's a regular model in "JJ", and she's often shown on the magazine's cover, but she's well-known for liking special effects and for being the first-ever female Kamen Rider





Keizou
Itsuki

If you're talking about
Toshio
Kurosawa-san,
"The
Hangman"
probably
comes
to mind.
Or is that just
because of
the editor's
age?
You can really
feel his spirit
as an actor
when he's
shown with a
lab coat he
dirtyed himself
to make it
more realistic





WHAT!?
IS THAT
NORMAL!?

HUH!?

NO...

I-IS THAT
ODD?



Hazuki
Oikawa

Haneyuri-san
is playing
her.
She's been
a model for
"Melon" and
"Seventeen",
and she's
also been on
TV and in
drama
series.



AH!

NOW
I GET
IT...



Marie's
house was
a chateau
too.

OUTSIDE OF THE
APARTMENTS IN
THE APARTMENT
BUILDING, OR
IN SCHOOLS
OR HIGH-RISE
BUILDINGS,
AFTER ALL.

B-BUT
STAIRS
ARE, YOU
KNOW,

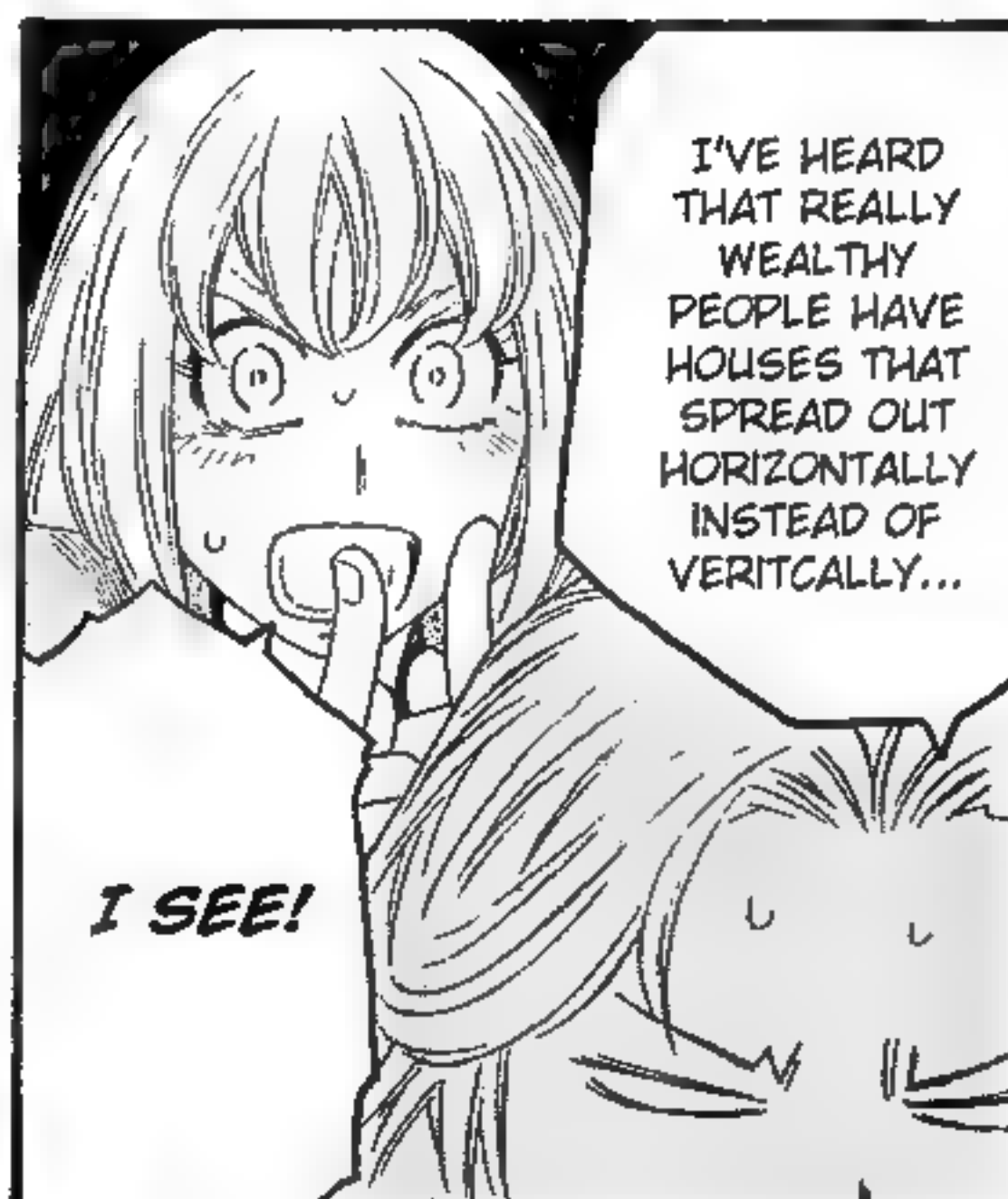


Whisper

Whisper

THAT'S
WHAT IT
LOOKS
LIKE!

SO THEN ARE
POOR PEOPLE
THE ONLY ONES
THAT THINK, "IF I
WERE RICH, I'D
WANT TO LIVE
IN A 5-STORY
HOUSE"!?



I'VE HEARD
THAT REALLY
WEALTHY
PEOPLE HAVE
HOUSES THAT
SPREAD OUT
HORIZONTALLY
INSTEAD OF
VERTICALLY...

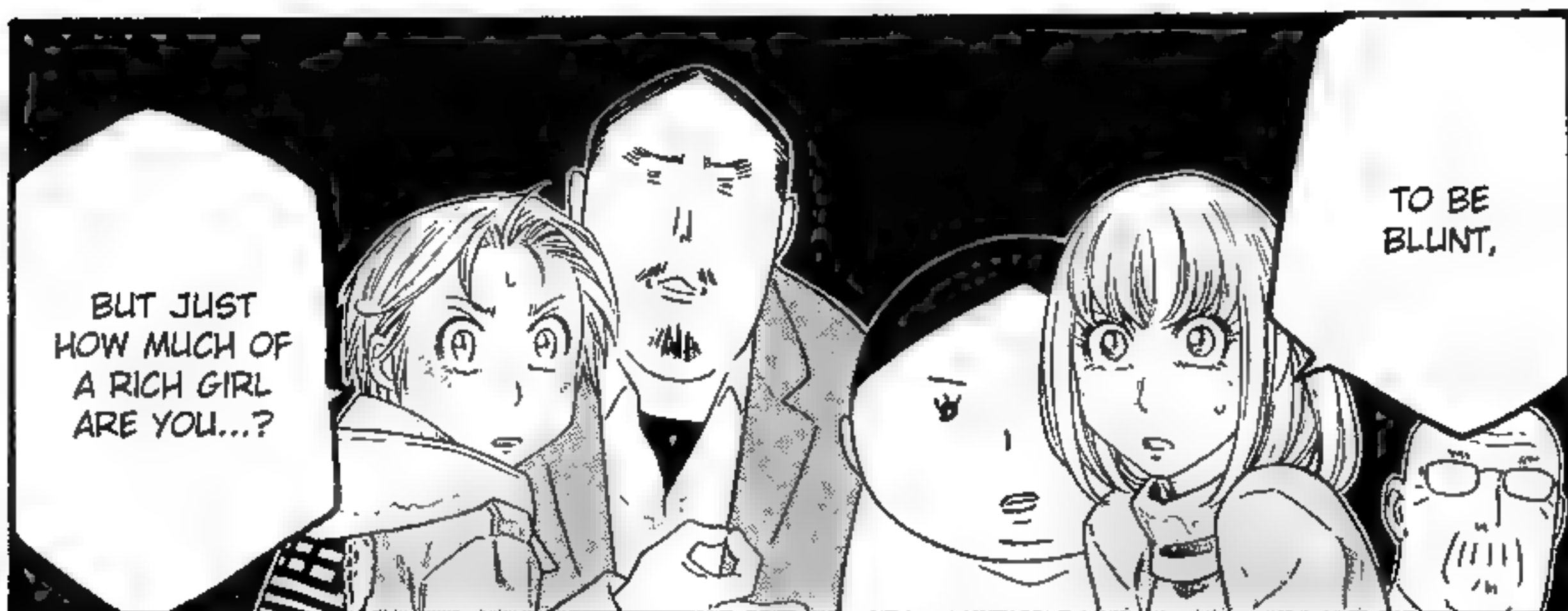
I SEE!



Ugh!



HASEGAWA-SAN,



BUT JUST
HOW MUCH OF
A RICH GIRL
ARE YOU...?

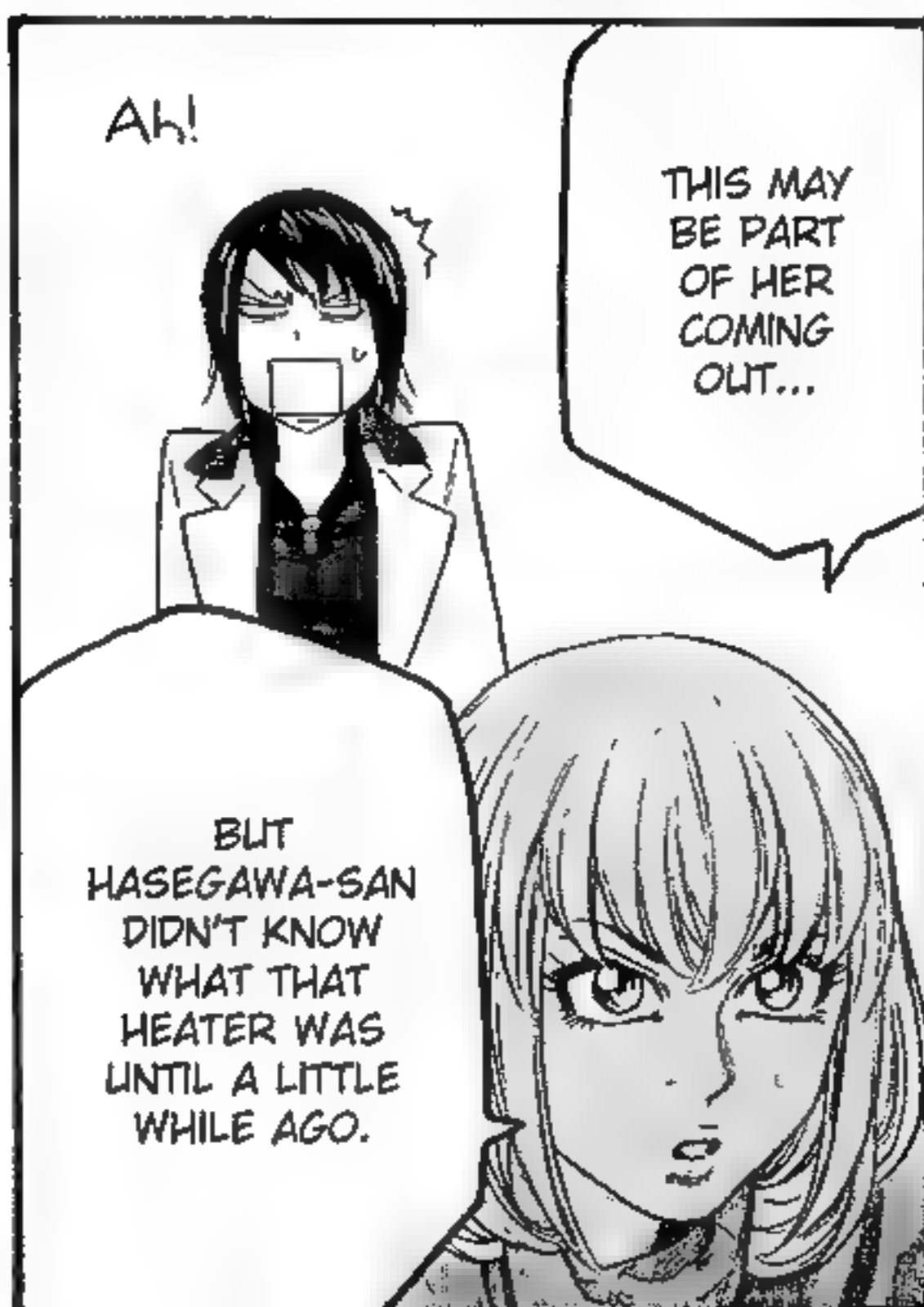
TO BE
BLUNT,



ARE YOU
SERIOUS
!?

HOW DO YOU
BECOME AN
ADULT WITHOUT
EVER SEEING
A HEATER!?

Ah!



THIS MAY
BE PART
OF HER
COMING
OUT...

BUT
HASEGAWA-SAN
DIDN'T KNOW
WHAT THAT
HEATER WAS
UNTIL A LITTLE
WHILE AGO.

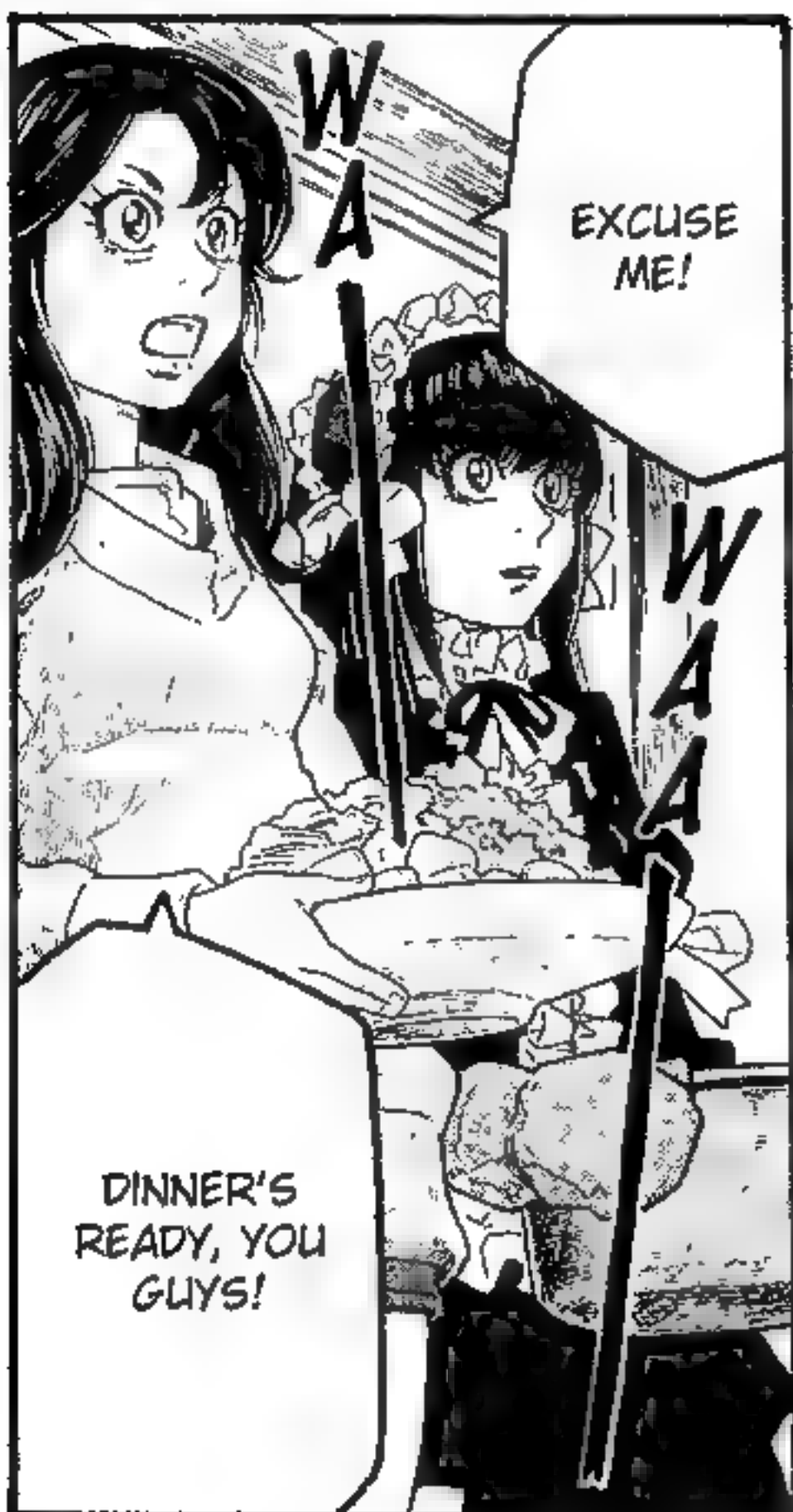


Aoi Mutou
Chun-san is
playing her
She's been in
the movie
"Pacchigi!"
and the
drama series
"Buzzer Beat.
Gakeppuchi
no Hero".



Kei Yuuki

This may have been of the highest interest to a certain portion of readers, but we can't announce who's playing him yet. I'm sorry.



Sparkle

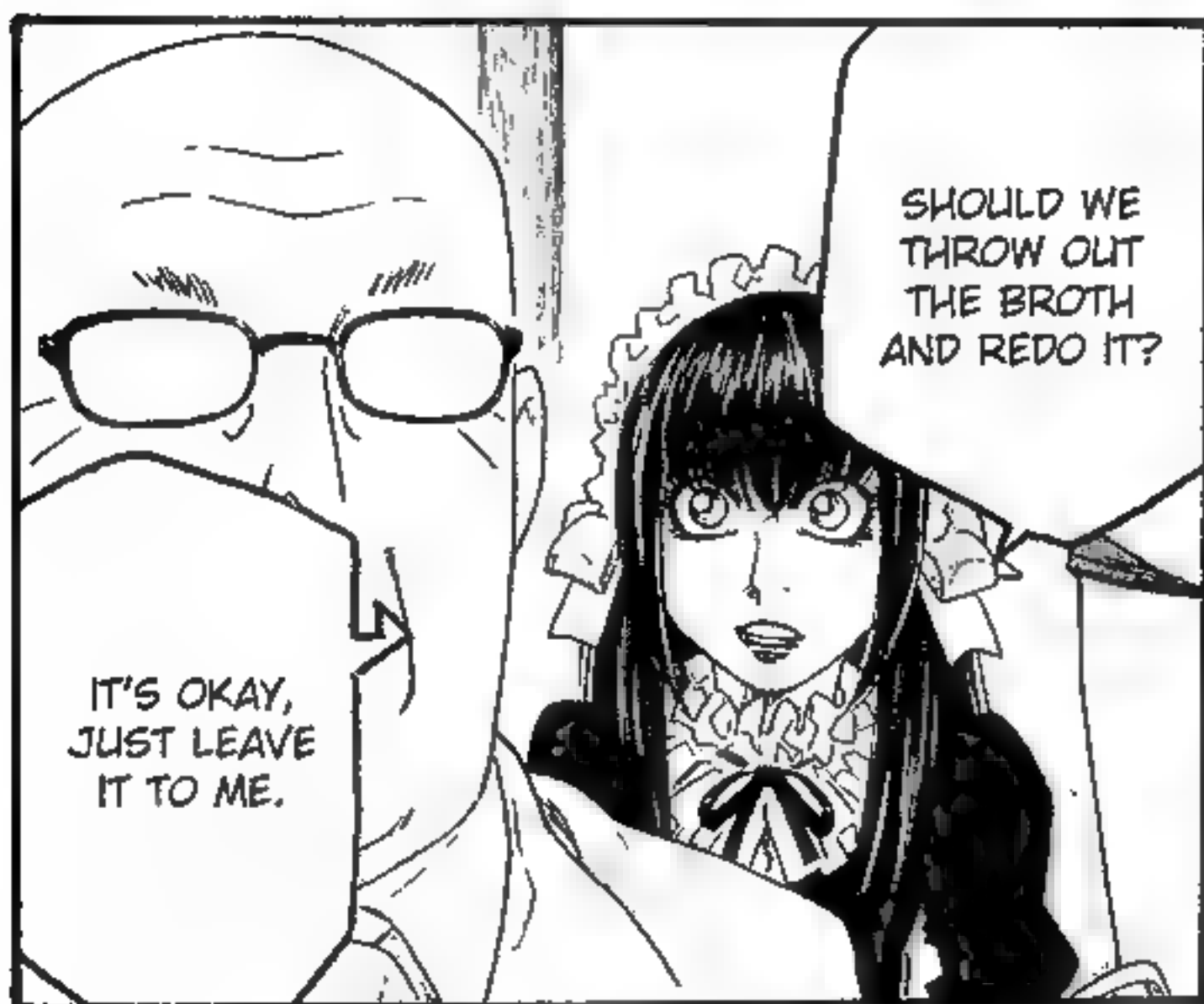




I'M SORRY...
IT KINDA HAS A
SALTY TASTE
TO IT...

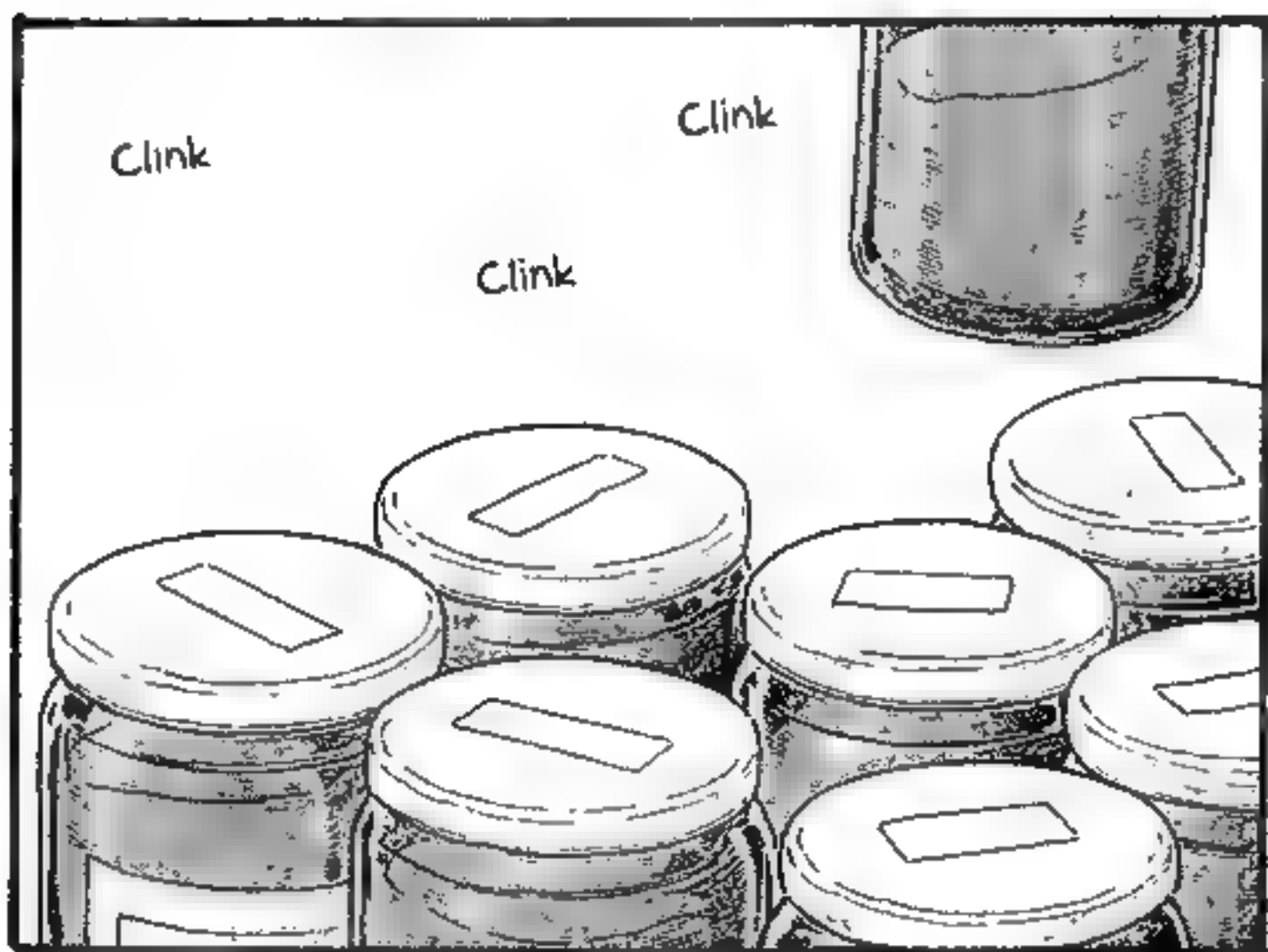
THEY'RE
GOOD, SO
IT'S ALL
RIGHT.

WE TEND TO
HAVE A LOT
OF HOT
POTS!



IT'S OKAY,
JUST LEAVE
IT TO ME.

SHOULD WE
THROW OUT
THE BROTH
AND REDO IT?



Clink

Clink

Clink



WE USED
TOO MUCH
SALT AND
SOY SAUCE.

Psssh

YEAH, THIS IS
AS SALTY AS
THE OCEAN.

Moyashimon ale

The first batch was sold in May 2010.

Moyashimon ale

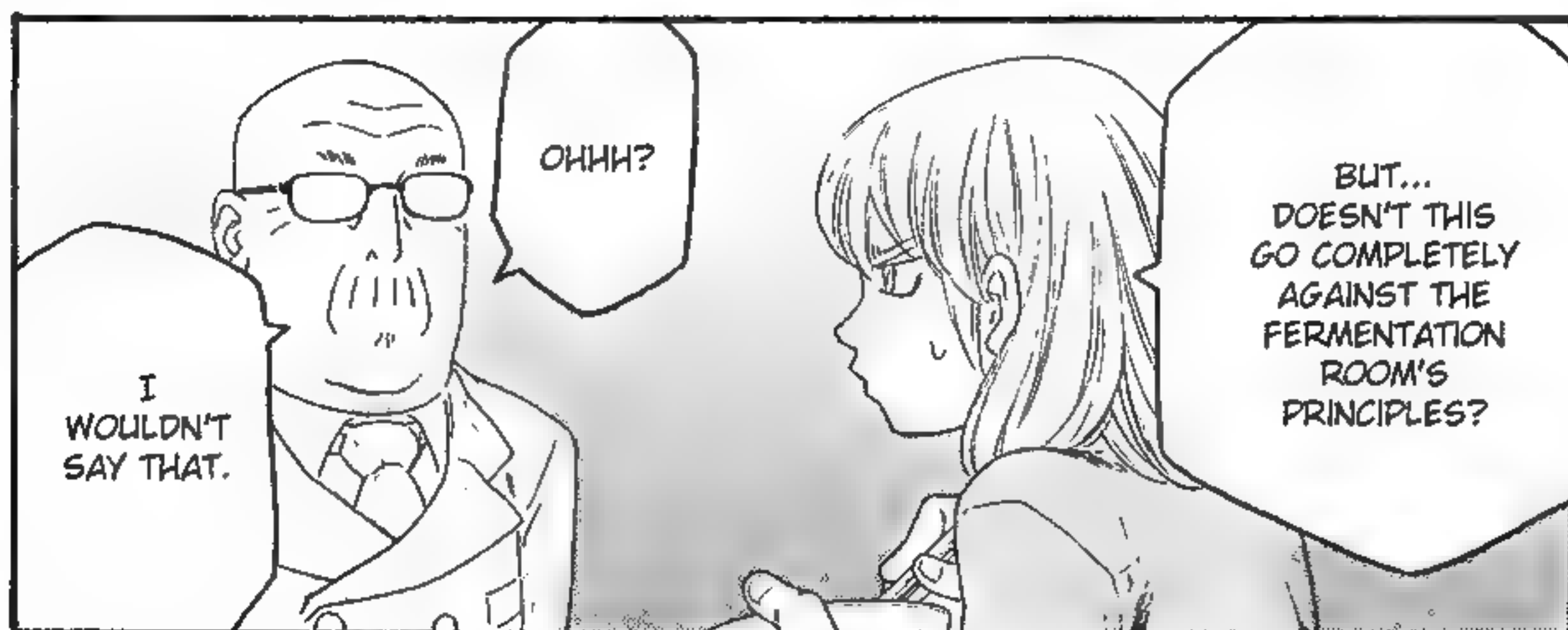
The first batch sold out on the same day it was released.





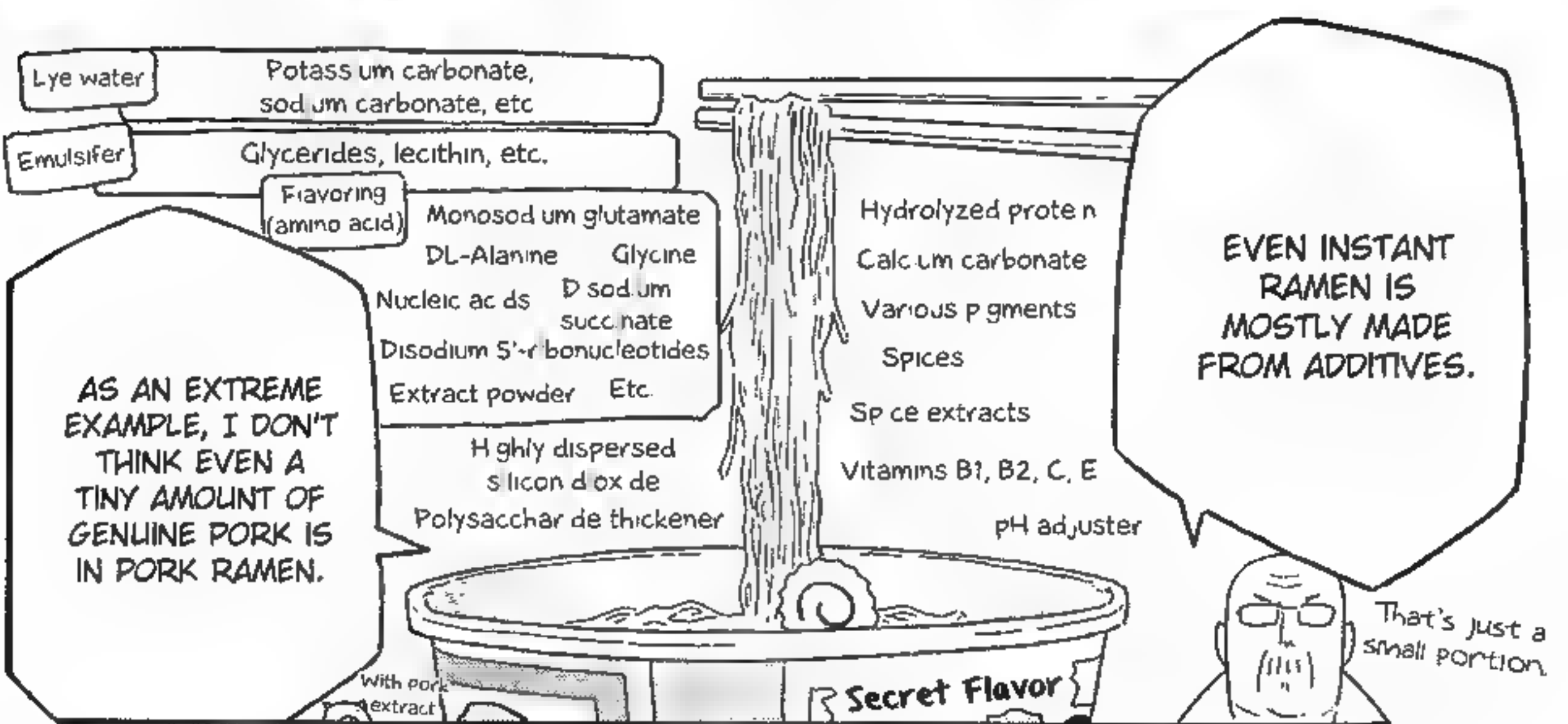
Moyashimon ale

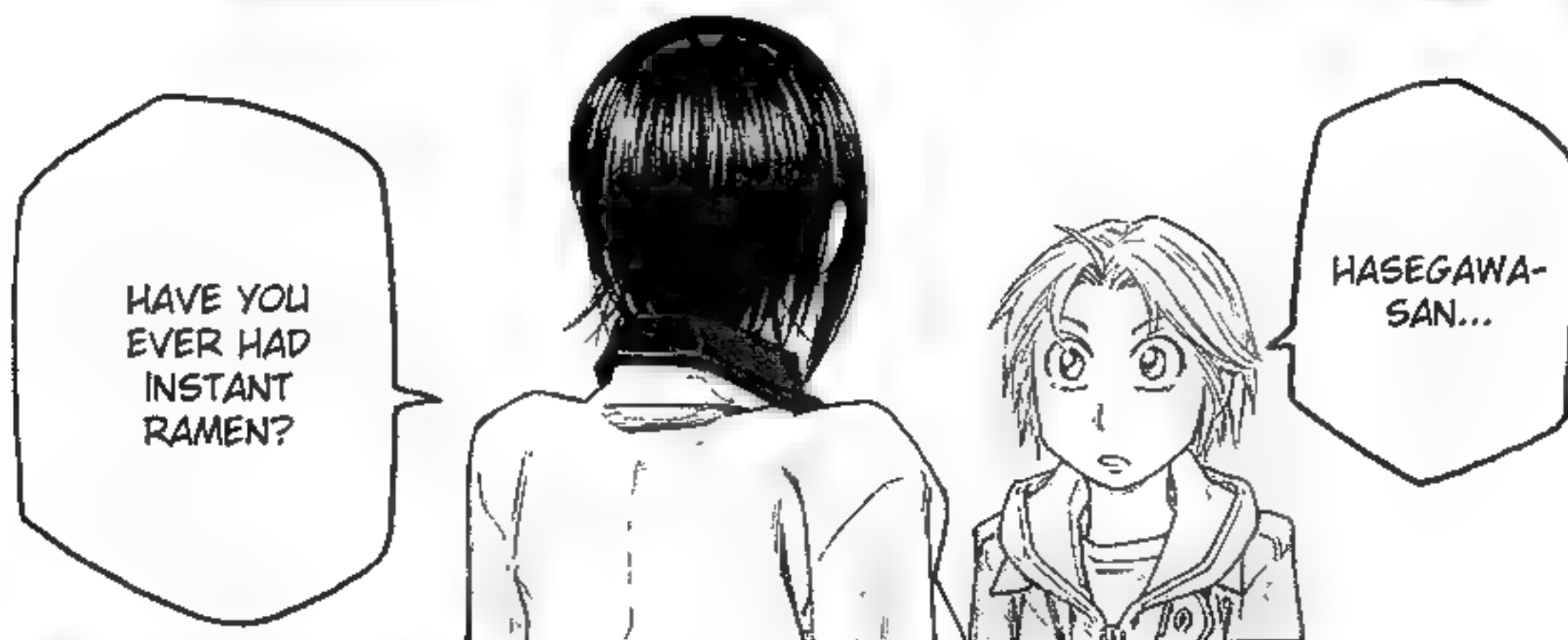
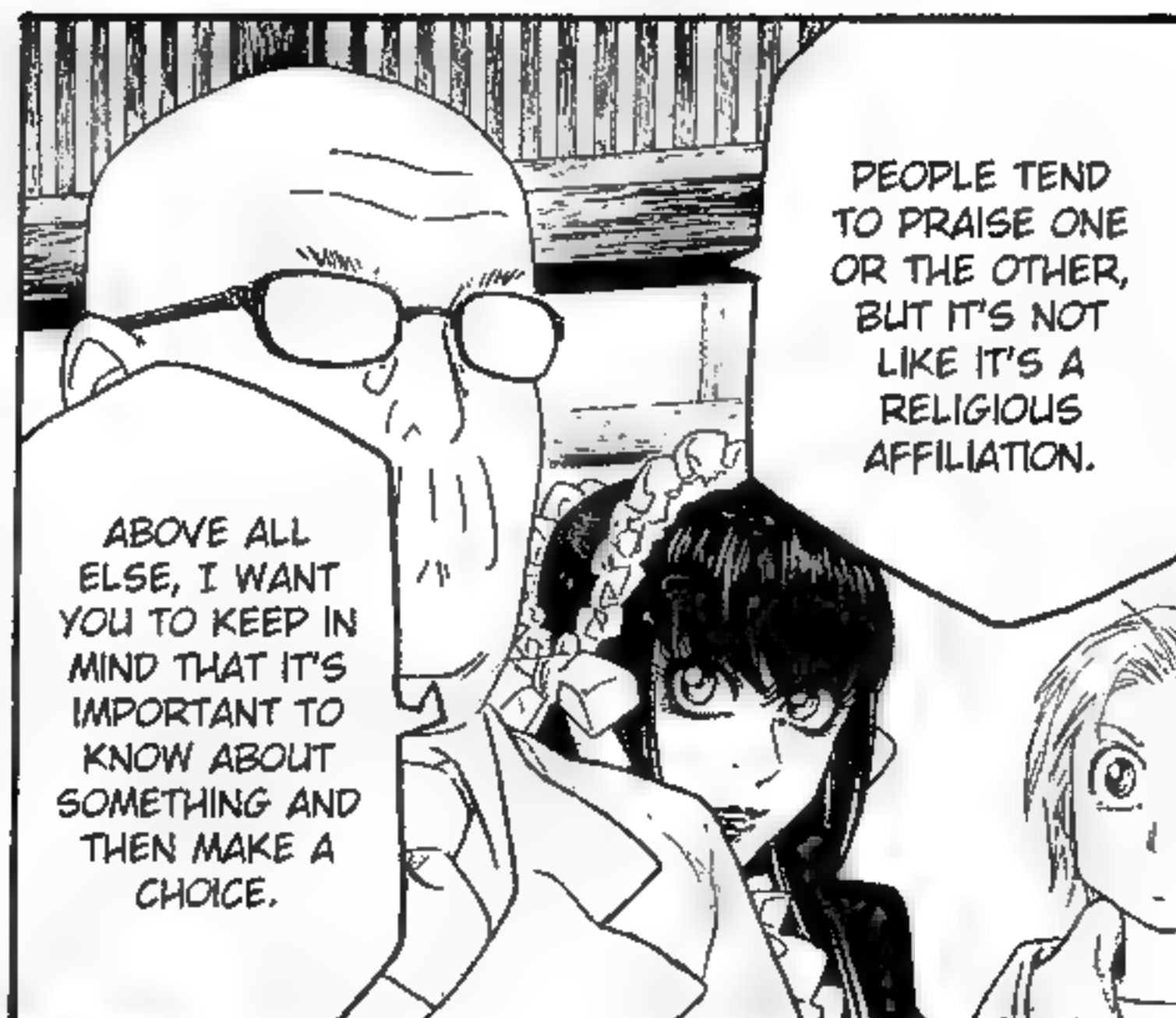
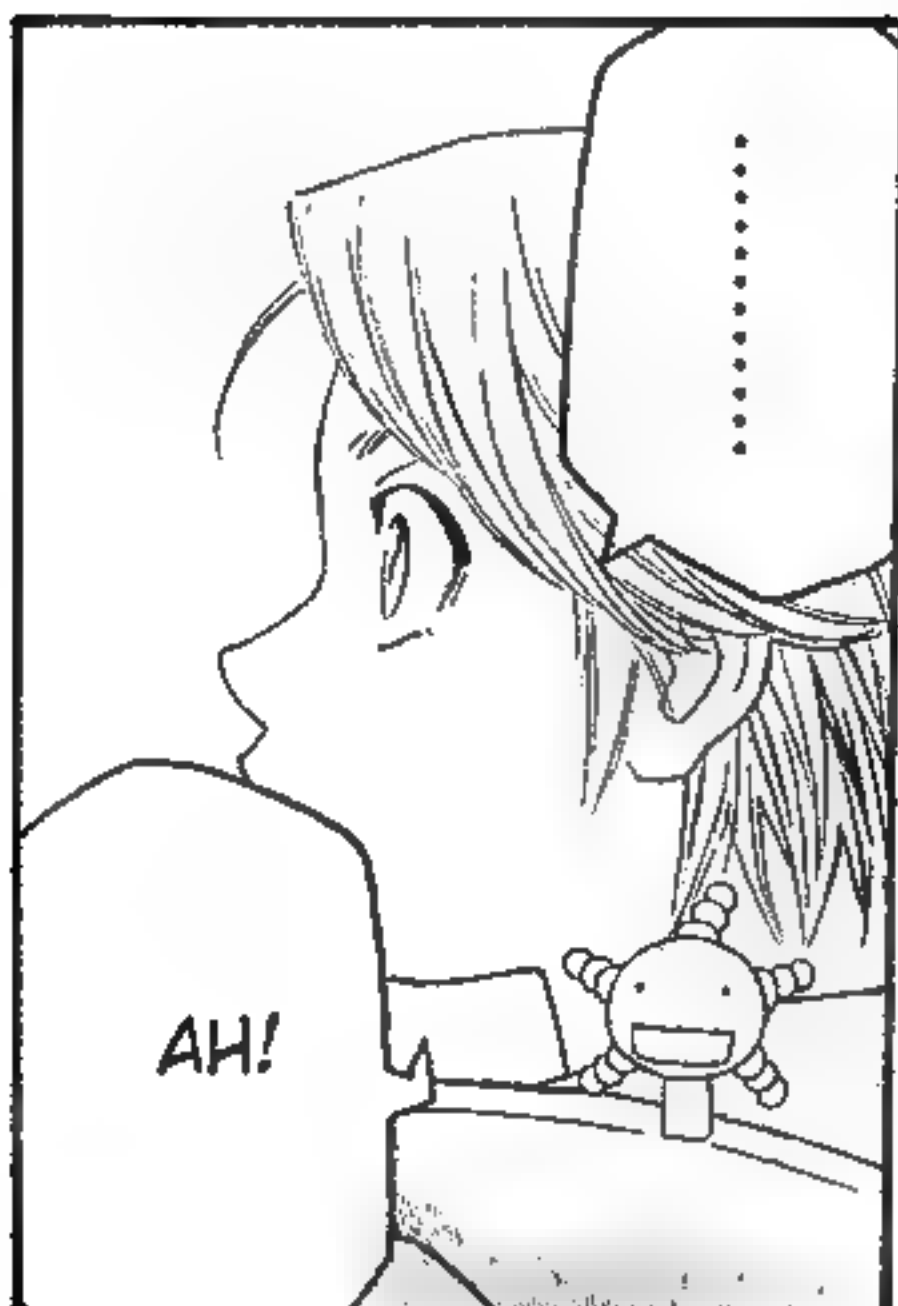
The second batch will be sold in September 2010 (it will be announced in Evening).



To commemorate the drama series adaptation!

A 1-minute Full CG anime is currently airing!





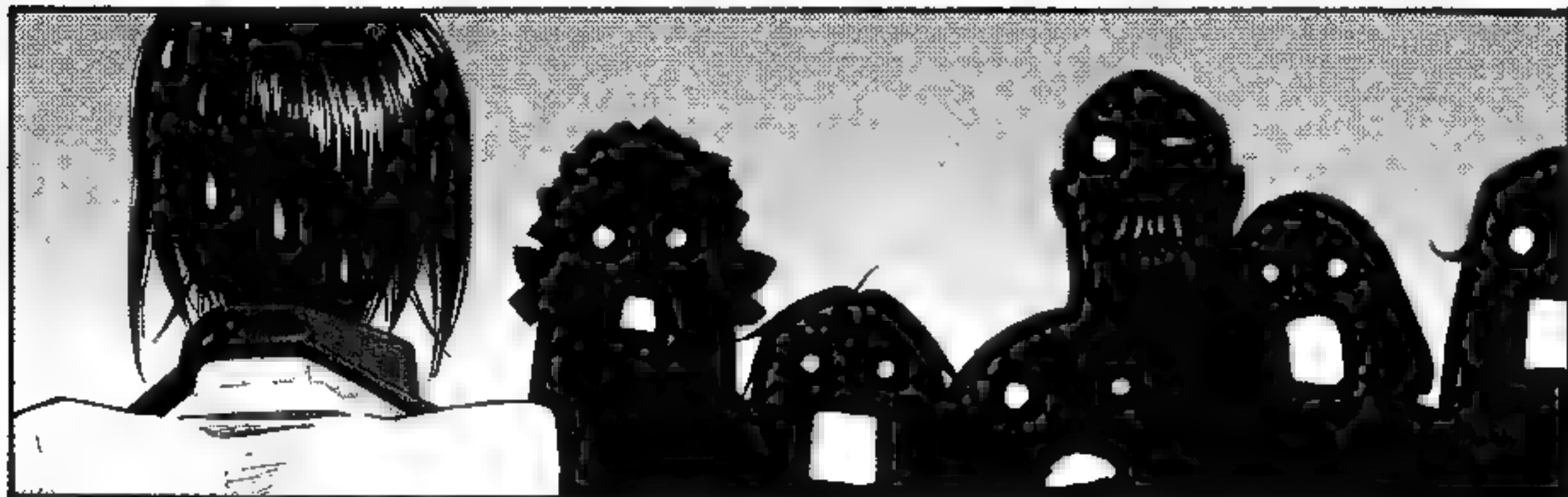
To commemorate the drama series adaptation!

It will continue until it premieres in July 2010!

HAVE
YOU
EVER
HAD IT!?



WHAT
ABOUT
YOU
GUYS!?



Moyashimon is still in the middle
of planning other things.



Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

Everyone
other than
Hasegawa
is drunk



They
brought in
the rice and
are now
having a
drinking
party.



TAKE A
LOOK AT
THIS!

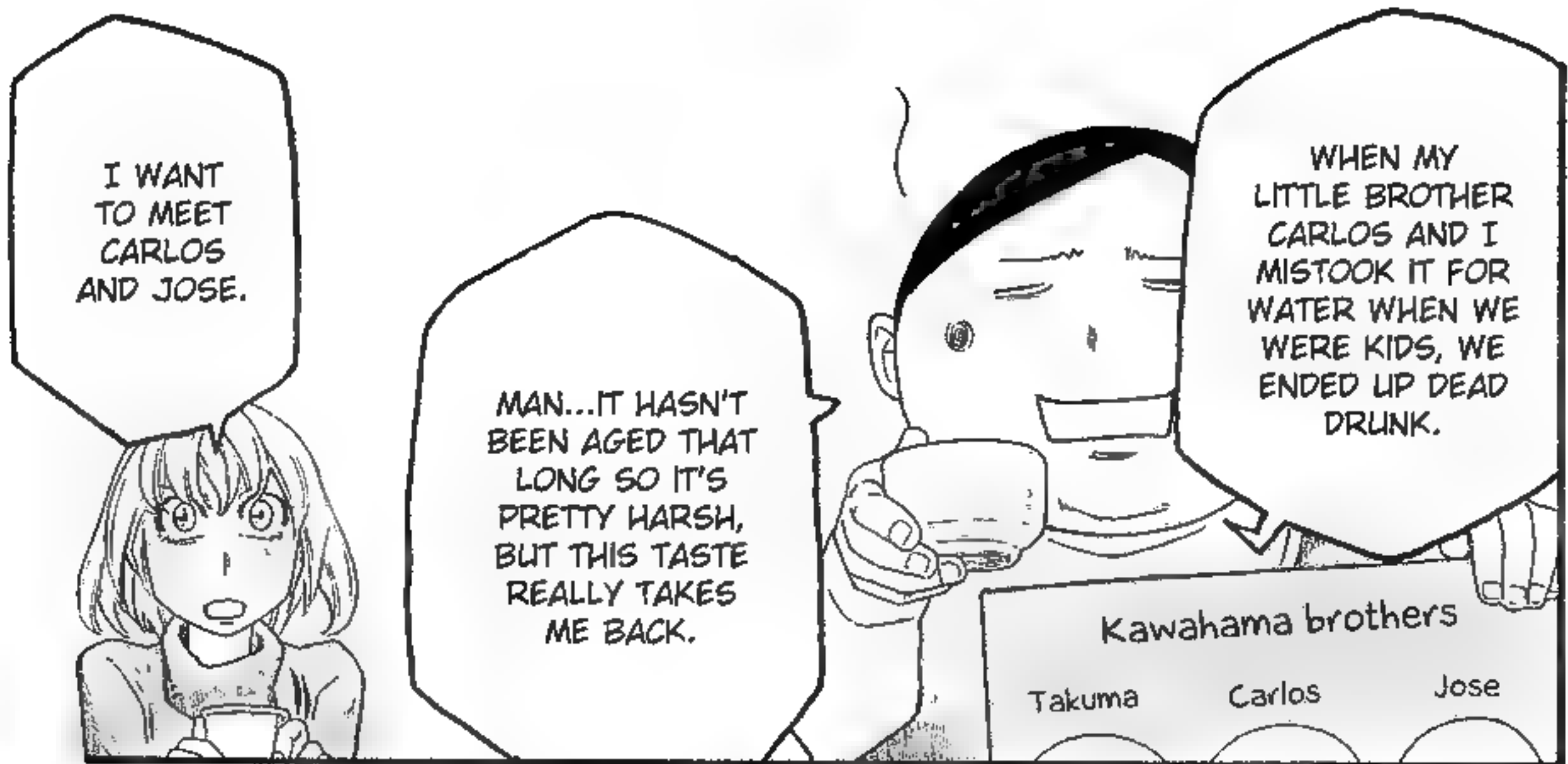
IT SEEMS LIKE
SOMETHING THAT
LARGE WOULD HAVE
GROUND SIX BALES
OF RICE INTO DUST,
SO THEY USED
A SLIGHTLY
SMALLER ONE.

DID THAT
HUGE RICE
POLISHER
DO THIS?

This story is fiction. Check
out the picture books, too.

CH. 108: THE NIGHT BEFORE BREWING SAKE





Pulqueta
Pulque is made by fermenting the sap from the maguey agave plant, and this is what it's called when it's distilled. It's made slightly differently compared to tequila.





A TRACKSUIT
SHOULD BE
SOMETHING MORE
COMFORTABLE!

THAT'S
WAY TOO
TIGHT!



YOU'RE BEING
TOO STIFF!
YOU'RE JUST
SO SERIOUS.

I DON'T
WANT
TO WEAR
SOMETHING
FRUMPY
LIKE YOURS!



THE
PROFESSOR
TOLD ME TO
BRING THIS!

THIS IS A
TRACKSUIT
FOR WHEN I
GO TO THE
GYM!



Takuma
Kawahama

He and
his brothers
are actually
triplets.
Now
it's been
revealed
that he's
older than
Carlos.



Kaoru
Misato

The
drama's
cast has
been called
"godly", but
Nishi-da-san
was the only
one who
could play
him.



Twinge

YOU HAVE
TOO LITTLE
COMMON
SENSE!

IT'S JUST
TOO WEIRD
THAT YOU'VE
NEVER HAD
CLIP RAMEN!



NO!
NO!

EVEN IF YOU
CALL WHAT
HASEGAWA-SAN
IS WEARING A
TRACKSUIT,
JUST HOW
MANY TENS OF
THOUSANDS OF
YEN DID IT
COST!?



Haruka
Hasegawa

Instead of
what she's
wearing
being
called a
tracksuit,
it's more
akin to
training
wear.



Tadayasu Sawaki
Yuichi Nakamura-san
who's playing him won the grand prize in the first D-Boys audition, but most actors from D-Boys end up appearing on special effects shows, so the editor who was in the Science Fiction Club was really happy about this. Will the drama series be a special effects show?



SHOW ME
WHAT KIND
OF COMMON
SENSE YOU
HAVE!

BRING
IT ON!



BUT YOU
SHOULD BE
AWARE THAT
DEEP-FRYING
HAS A TRULY
WIDESPREAD
APPEAL!

THE
MOST BASIC
COOKING
METHODS ARE
ROASTING,
BOILING AND
DEEP-FRYING,



You often
see that
in Asia!

WHEN YOU BITE
INTO THEIR
SQUISHY SKIN,
THEIR WARM
AND GOOEY
INNARDS COME
FLYING OUT!

JUST SHUT
UP, YOU
SQUISHY
JERK!

YOU MORON!
WHAT'S
MOST
DANGEROUS
IS BOILING
LARVA!



WAIT!

IF YOU'RE
GONNA TALK
ABOUT BUGS,
THAT HAS
NOTHING TO
DO WITH
COMMON
SENSE OR
ANYTHING
RELATED TO
MEXICO!

Squishy

You may dislike boiled larva, but larva explodes when deep-fried, so please be careful. Also, a great writer once wrote that the inside of longhorn beetle larva is delicious.



SHUT UP, YOU
IDIOTS! WHEN I
THINK ABOUT HOW
MUCH PEOPLE
HAVE PROSPERED
BECAUSE OF THE
PROTEIN FROM
BUGS, I CAN'T
STOP CRYING!

WHAT
DO MEAN
BOILING
LARVA!?
THAT'S NOT
COOKING!



Aoi Mutou



I
DON'T
KNOW
ABOUT
FISH,

BUT
ALTHOUGH
THEY SAY
THAT ABOUT
BUGS...



Like I said,
don't lump
bugs in with
cooking!

SPEAKING
OF
COOKING,

DON'T THEY
SAY THAT
FISH AND
BUGS DON'T
FEEL PAIN?

Fusel alcohol
that she
talked about
is an oily
substance
produced
during the
distillation
process that
makes the
alcohol
cloudy when
mixed and it
floats to the
surface.



THEN
DON'T
EAT
THEM!

JUST
GIVE IT
A REST,
YOU
DRUNK!

EVEN IF
THE BUGS
DON'T FEEL
PAIN, MY
HEART
WILL!

I WON'T
FORGIVE
ANYONE
WHO HURTS
BUGS!



Kei Yuuki
According to
Yoshihiko
Am no, sake
was mainly
soid by
women
during the
Nara and
Karamura
periods



Keizou
Itsuki
Toshio
Kurosawa-
san
who's
playing him
told me,
"There's
noth.ng like
this story
even in
Hollywood."



**WHY
MISATO
!?**



**I'M NOT
GONNA TELL
YOU TO EAT
BUGS, BUT
I'M TRYING TO
TELL YOU TO
EXPERIENCE
OTHER
CULTURES!**

**DON'T GET
THE WRONG
IDEA BY
GETTING IN
THE WAY OF
WHAT I'M
SAYING!**



**I'M TRYING TO
SAY THAT YOU
SHOULD ADOPT
THE ESSENCE
OF SOMEONE
NORMAL
LIKE HIM!**

**THAT FAT
FIANCE YOU
HAD WASN'T
THE SAME
THING!
FOR EXAMPLE,
TAKE MISATO!**



**MUTOU!
YOU...**

**THAT
MIGHT BE
GOOD...**



**YEAH!
WHY DOES
SHE HAVE TO
MAKE DO WITH
SOMEONE SO
CLOSE TO...**

ACTUALLY,

COULD
YOU STOP
AMUSING
YOURSELVES
WITH THAT
ALREADY!?

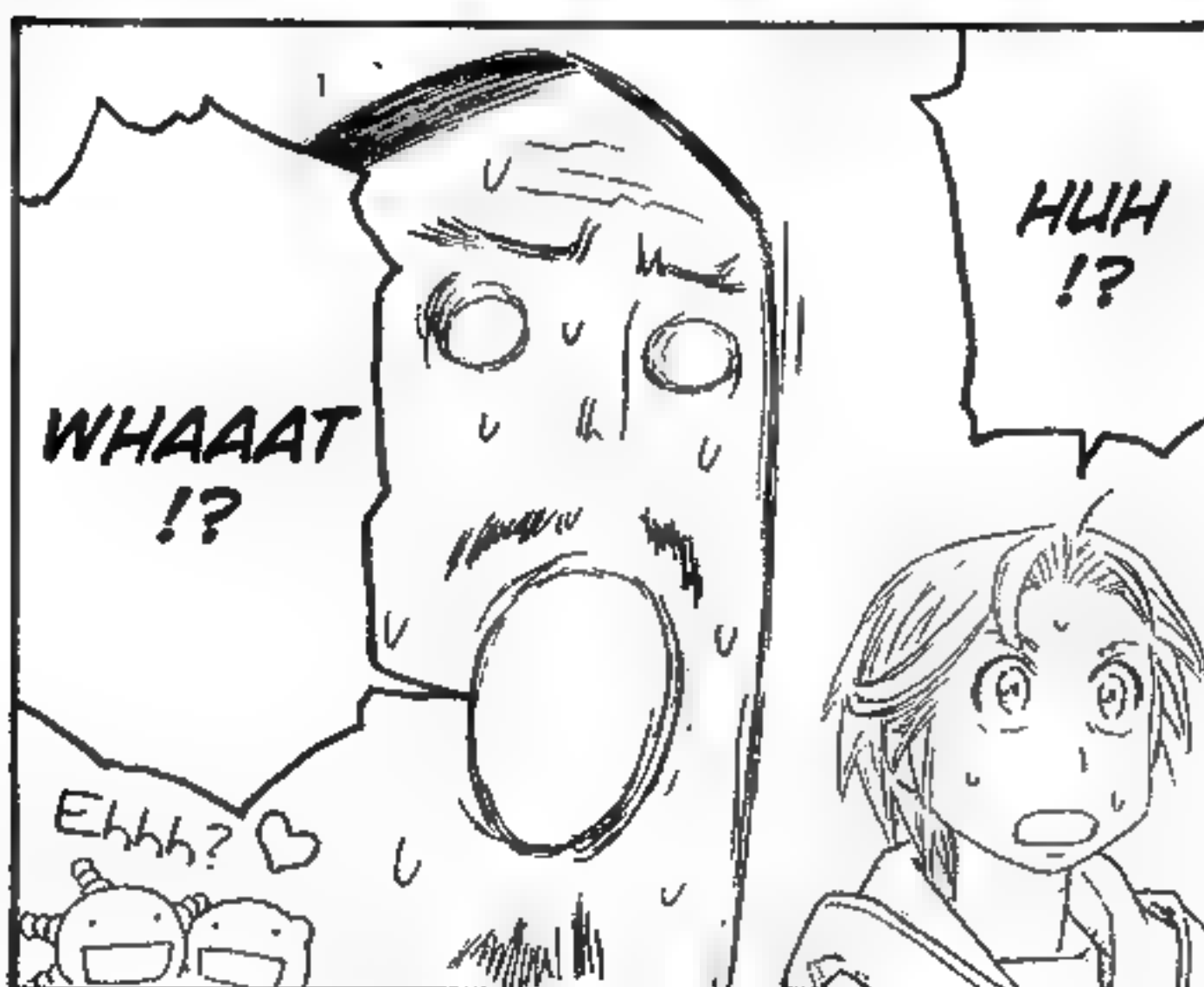


HOW LONG
ARE YOU
GUYS GONNA
DRAG THAT
OUT!?

BUT ALTHOUGH
IT MAY LOOK LIKE
YOU AND MISATO-KUN
ARE INCOMPATIBLE, IT
MAKES ME WONDER
IF YOU TWO WOULD
BE A GOOD MATCH,
HARUKA-SAN.



WELL...I CAN'T
THROW AWAY
THE INFORMATION
I GOT FROM A
TRUSTED SOURCE.

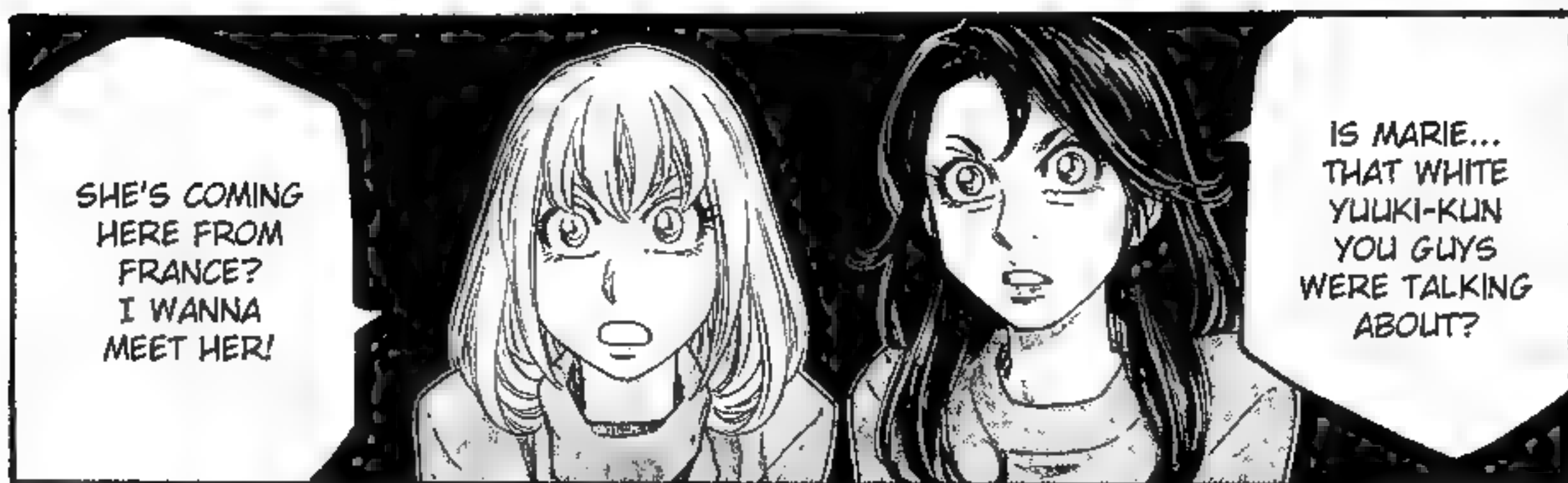
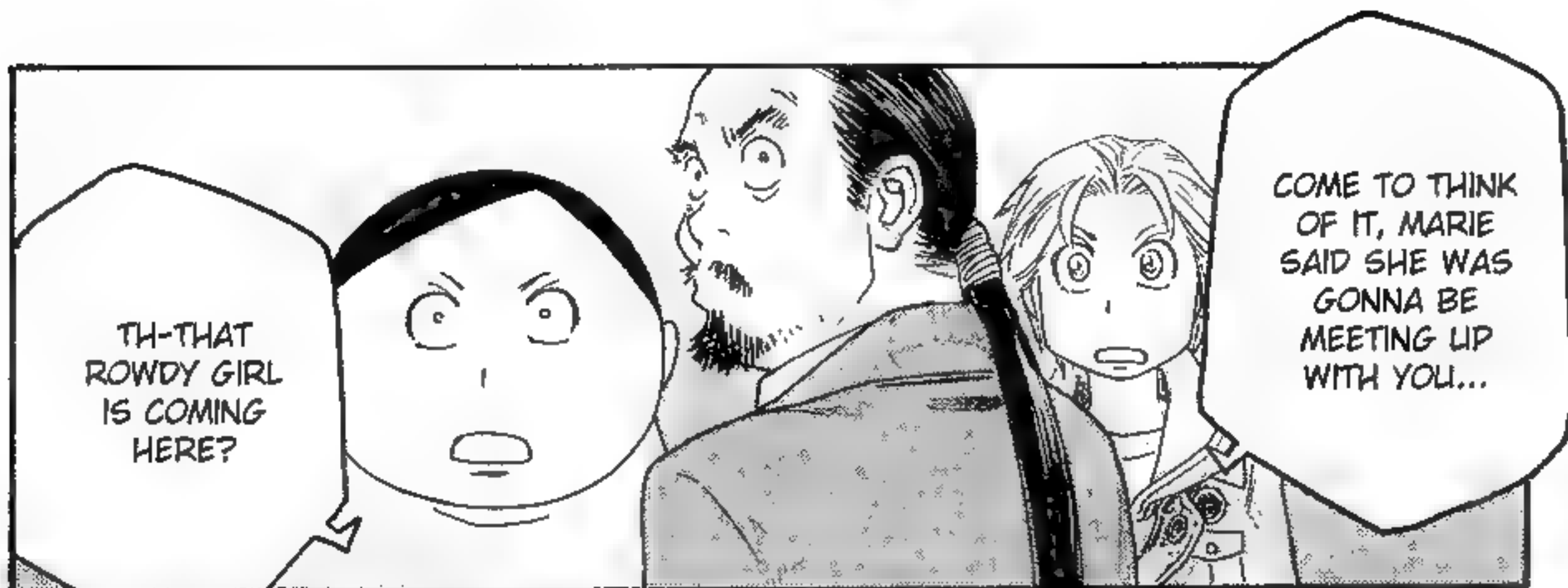


Trusted source
This mainly happens with reporters. "Someone else's imaginary point of view" is born out of various reasons, such as being unable to get any evidence, or being unable to make a deadline and wanting to just do away with it. That said, according to the editor's own experience, there are times when something can't be written so as to hide the source.

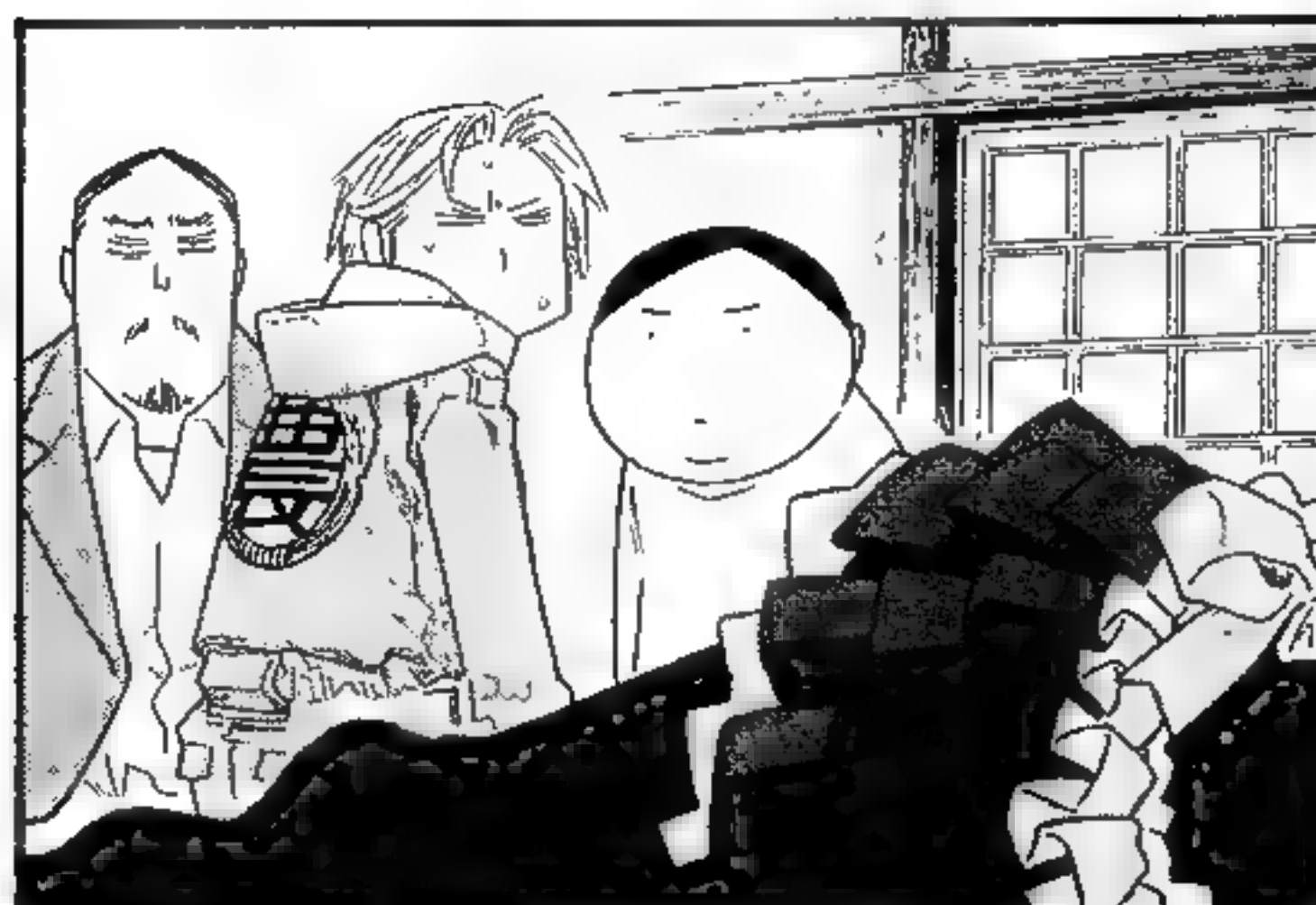


Hazuki Oikawa
Her character bio for the drama series says she's an "anti-microbial enthusiast", but I didn't know there were enthusiasts like that.





Marie
She's nicknamed the "white goth"
She's from Burgundy.





To iPhone users, there's also an app.



This sort
of stuff
It usually
takes four
days to
brew
sake, so
brewers
often have
to stay
overnight
during that
time







MAN...
I JUST
FELL ASLEEP
BEFORE I
KNEW IT.

OH! YOU
WOKE UP,
YUUKI-KUN?



Rattle



SLEEP
HERE UNTIL
MORNING.

YOU
COULD
JUST



BUT I HAVE
SOME STUFF
TO DO AT THE
STORE IN THE
MORNING.

IT LOOKS LIKE
THAT'S WHAT
THE OTHERS
ARE DOING,



ARE YOU
LOOKING
FORWARD
TO BREWING
SAKE?

THEN
I'LL
TAKE A
LOOK AT
IT, TOO.



ARE YOU
LEAVING TOO,
PROFESSOR?
ARE YOU
COMING BY
THE STORE?

WELL, I
THOUGHT I'D
TAKE A LOOK AT
THE KOJI ROOM
DOWNSTAIRS
WHILE SEEING
YOU OFF.



IT MAKES ME
WANT TO CUT
MY LEAVE OF
ABSENCE SHORT
AND CALL MY
"BROTHER" BACK
TO THE STORE.

YEAH, VERY
MUCH SO.



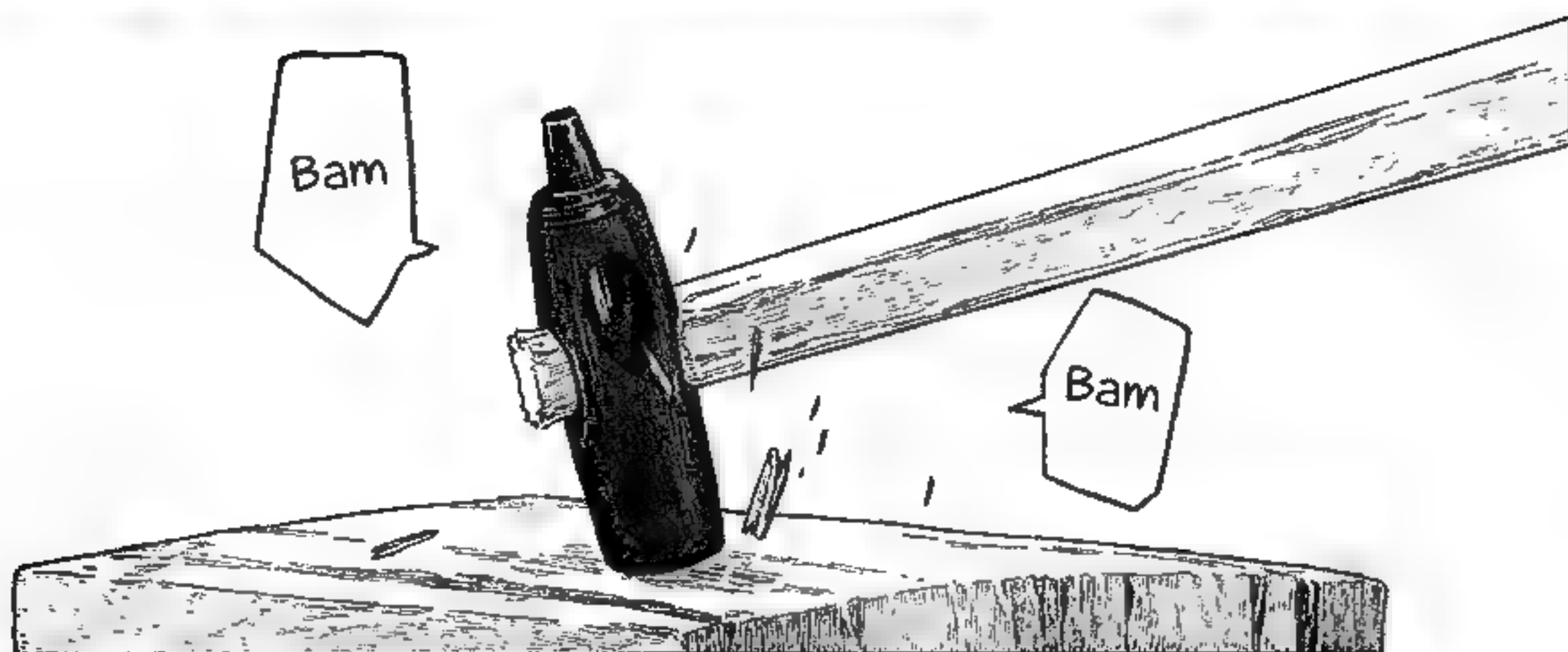
The series has been ongoing since 2004. When you really think about it, Sawaki, Yuki and Oikawa are still first-years.



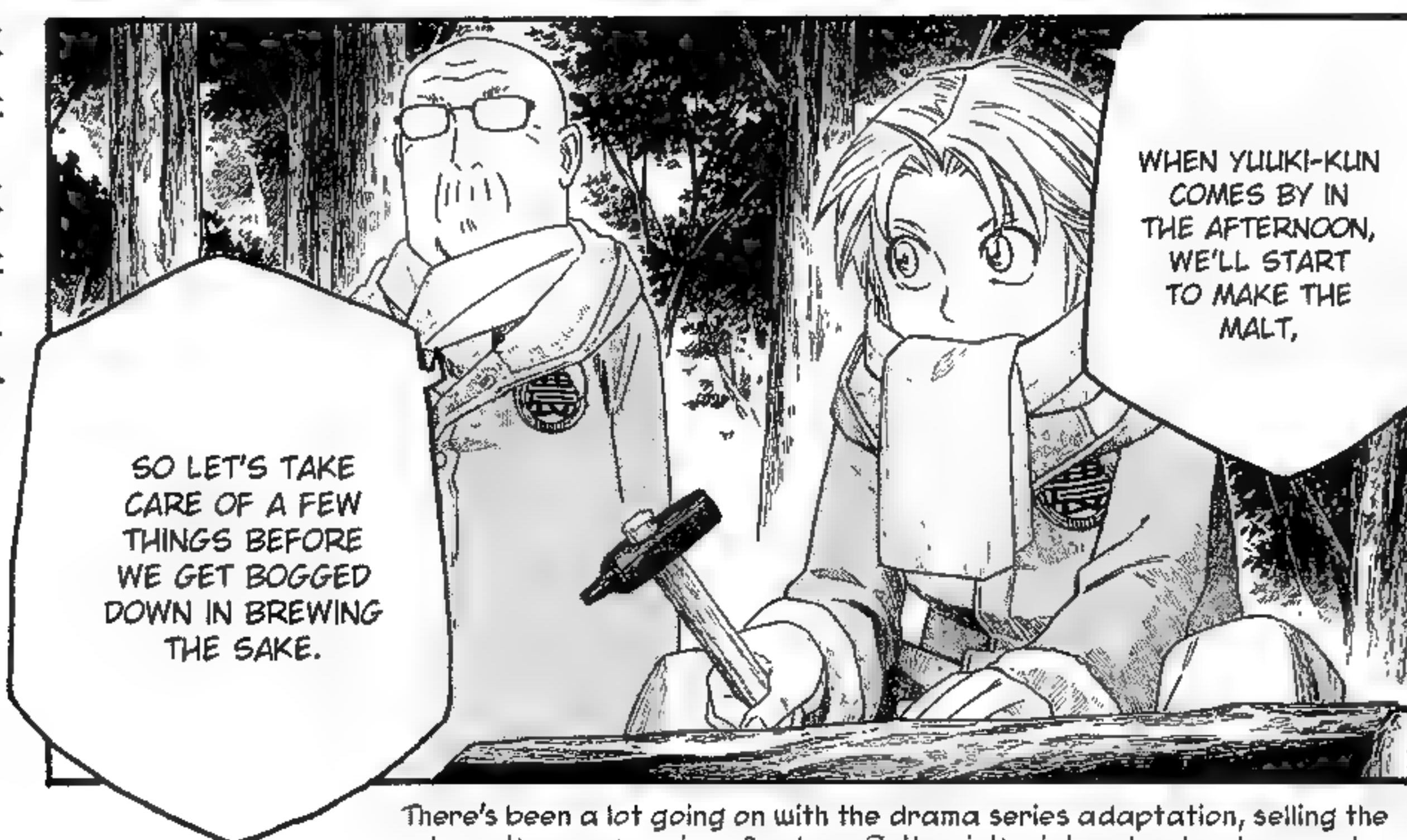
Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com



Malt = Malted rice.



SO LET'S TAKE CARE OF A FEW THINGS BEFORE WE GET BOGGED DOWN IN BREWING THE SAKE.

WHEN YUUKI-KUN COMES BY IN THE AFTERNOON, WE'LL START TO MAKE THE MALT,

There's been a lot going on with the drama series adaptation, selling the beer, the progression of volume 9, the sixth picture book volume and Junketsu no Maria, but it's all right. Everything will be coming out. In Fact, there's still other stuff upcoming. Ah, this story is fiction. Whew.

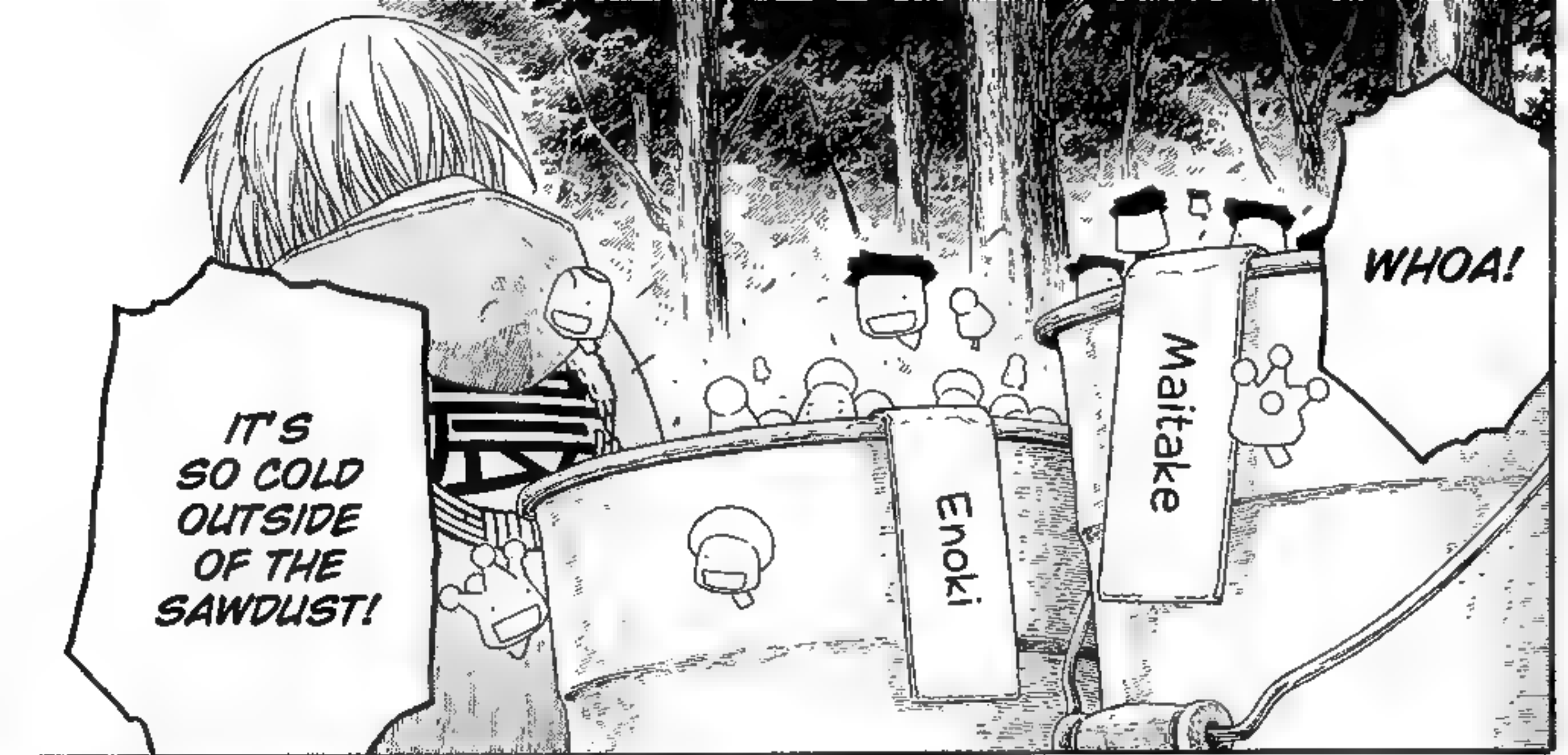
CH. 109: A SIGN OF WINTER

IT FEELS
LIKE WINTER IS
COMING A LITTLE
EARLY, BUT
THAT'S PART OF
ITS CHARM.

Bam

RIGHT NOW, IT'S
STANDARD FOR
MUSHROOMS TO BE
MASS PRODUCED ON
MUSHROOM BEDS,
BUT THE TRADITIONAL
METHOD OF GROWING
MUSHROOMS ON LOGS
PRODUCES A MUCH
BETTER FLAVOR AND
APPEARANCE.



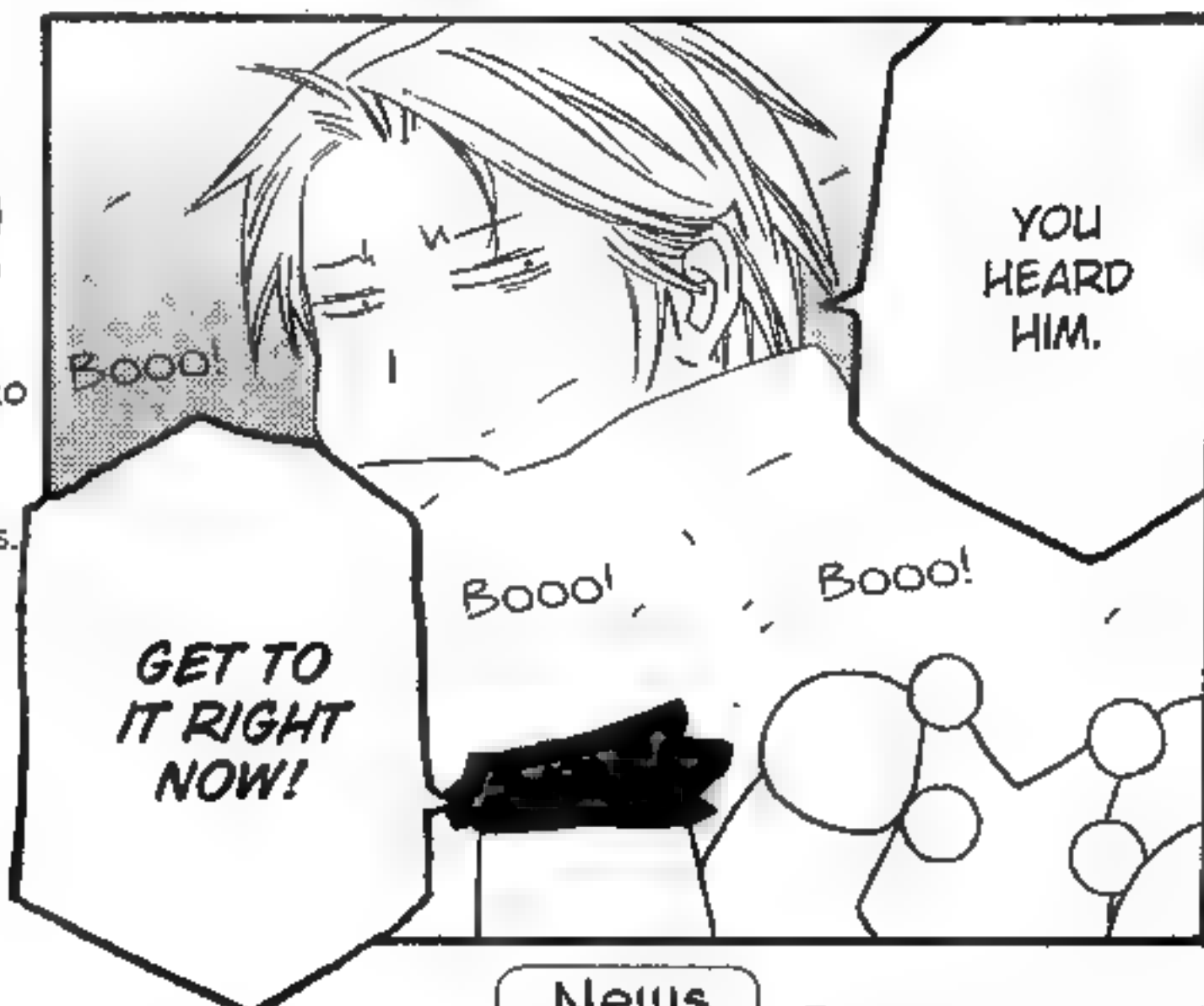



G. frondosa
 It grows
 maitake
 mushrooms


F. velutipes
 It grows
 enoki
 mushrooms




P. nameko
 It grows
 nameko
 mushrooms.

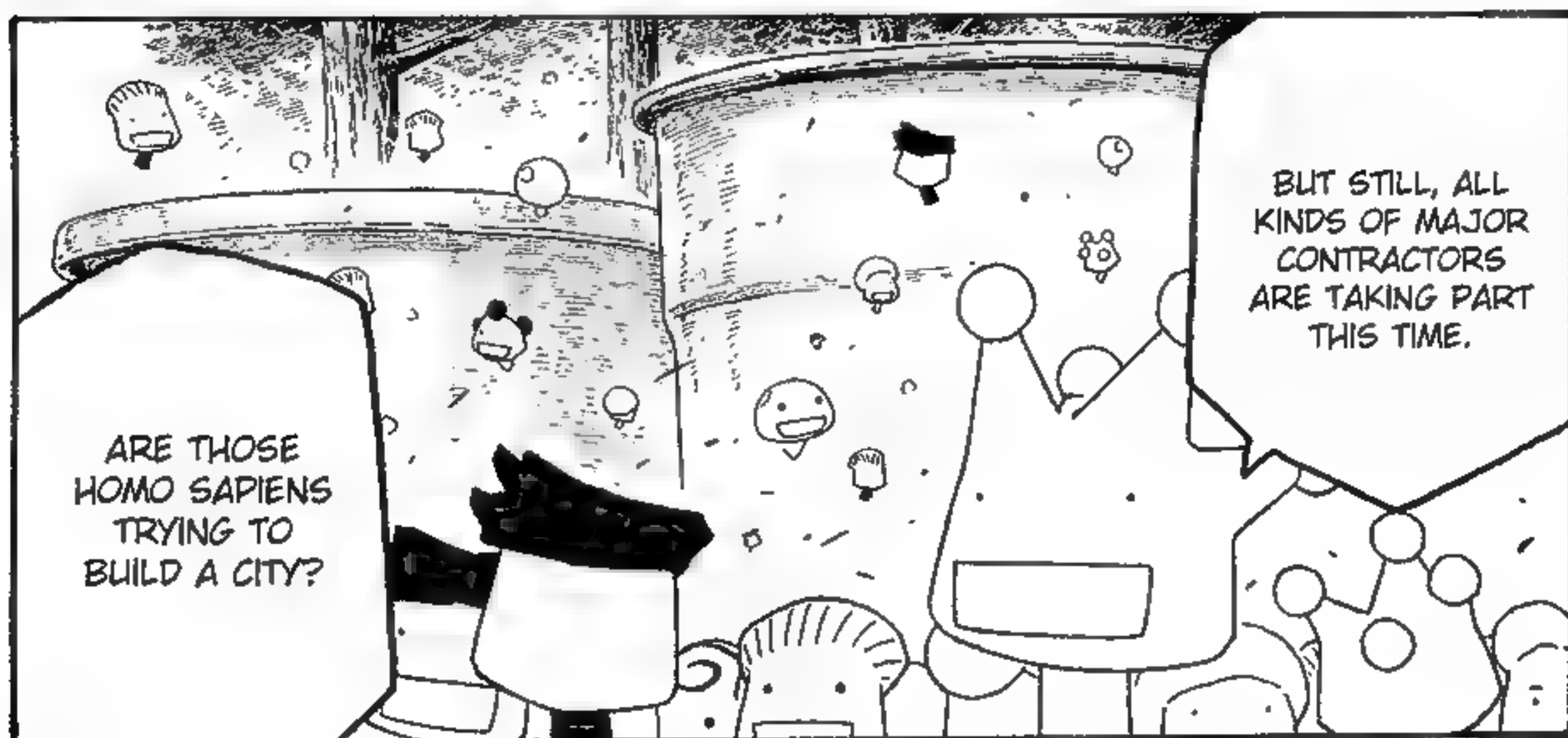


**News
Flash!**

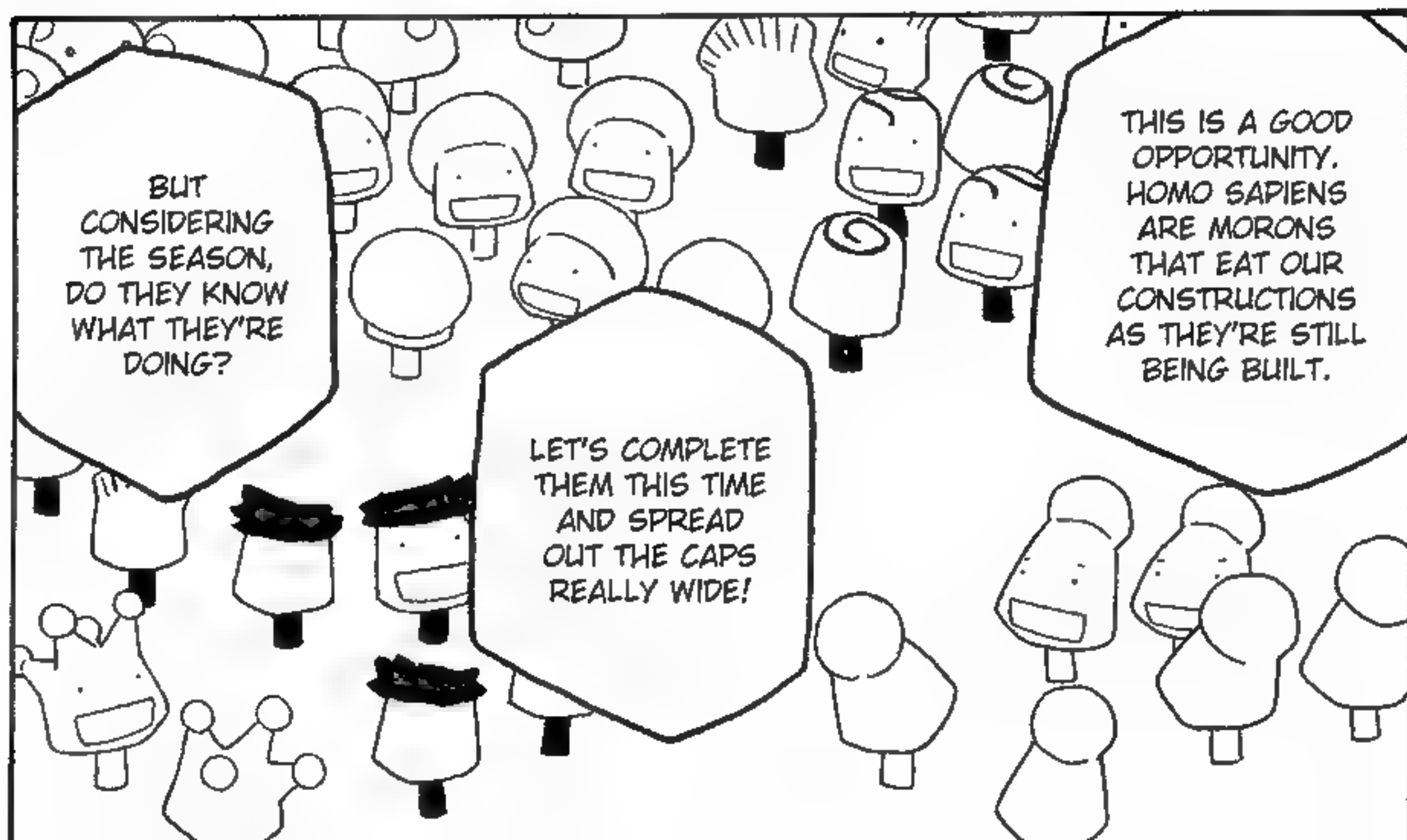
Development has begun on a mixi app, too.



L. edodes
It grows
sh itake
mushrooms.



H. marmoreus
It grows
brown beech
mushrooms



A. auricula
It grows
wood ear
mushrooms



Tadayasu Sawaki
The North American editions of volumes 2 and 3 are currently in production, but seeing his lines in English makes him feel like the main character.



FROM WHAT I CAN SEE, THEY HAVE A TON OF SAWTOOTH OAK LOGS.

WHAT!? THEY'RE TOTALLY PLAYING FAVORITES WITH SHIITAKE!

AH, ALTHOUGH WE'RE MAITAKE, WE DON'T MIND BUILDING ON SAWTOOTH OAKS.

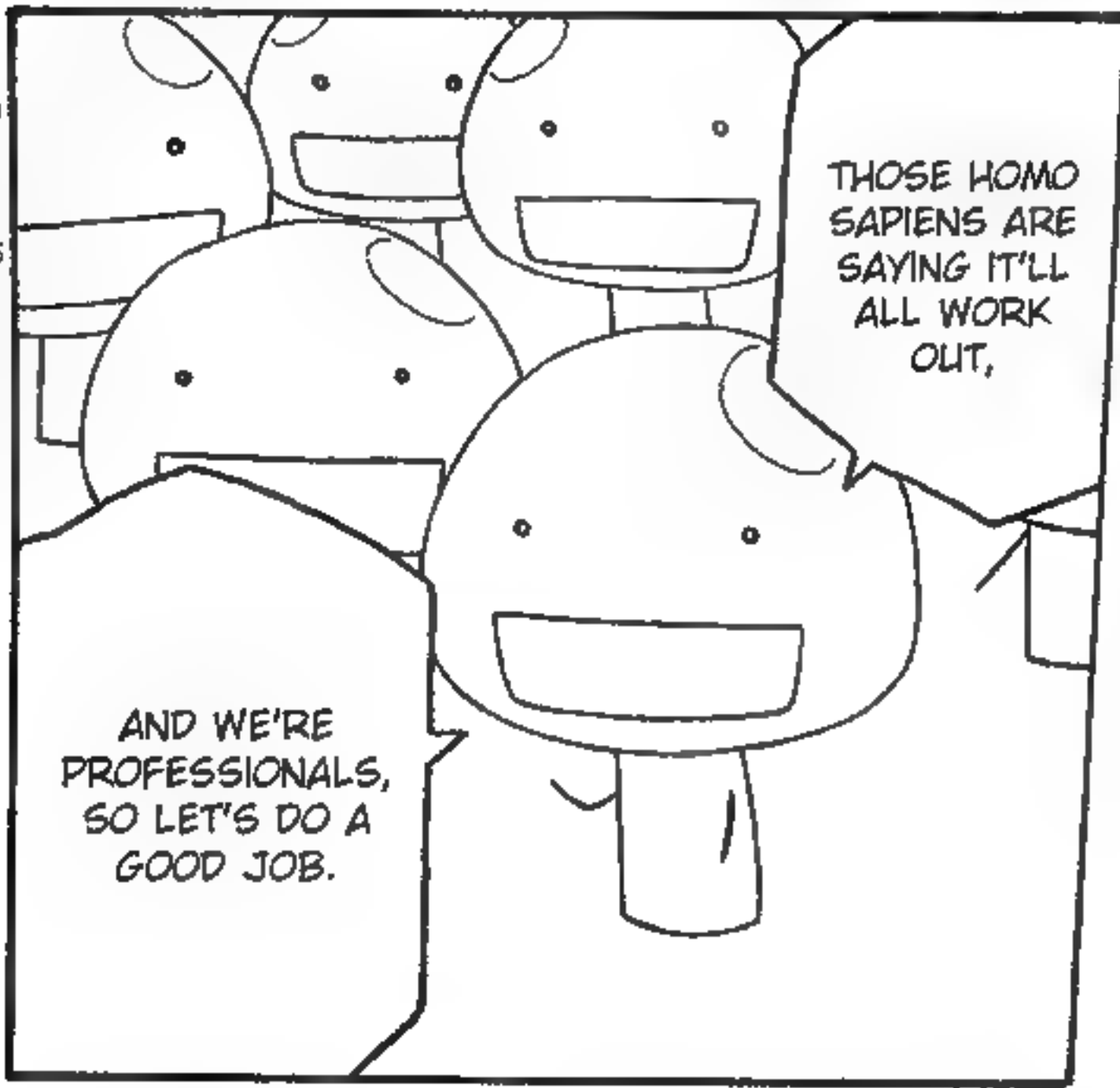
THE FOUNDATION IS REALLY IMPORTANT FOR OUR CONSTRUCTION PROJECTS.



WE DON'T WANT TO BUILD ANYTHING UNLESS THE FOUNDATION IS A CHEERY BLOSSOM TREE.



A bisporus
It grows white mushrooms



THOSE HOMO SAPIENS ARE SAYING IT'LL ALL WORK OUT,

AND WE'RE PROFESSIONALS, SO LET'S DO A GOOD JOB.



Clamor

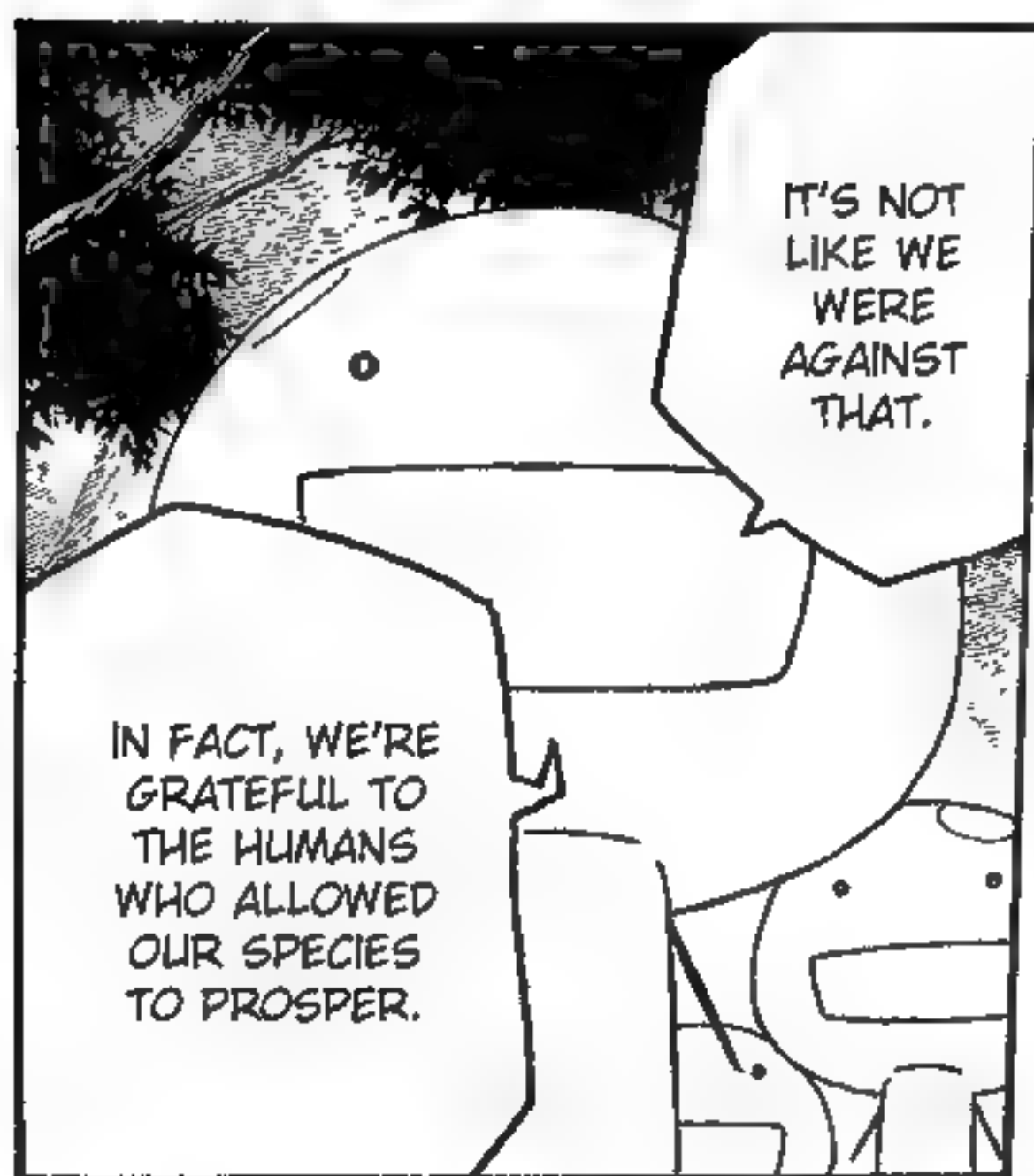
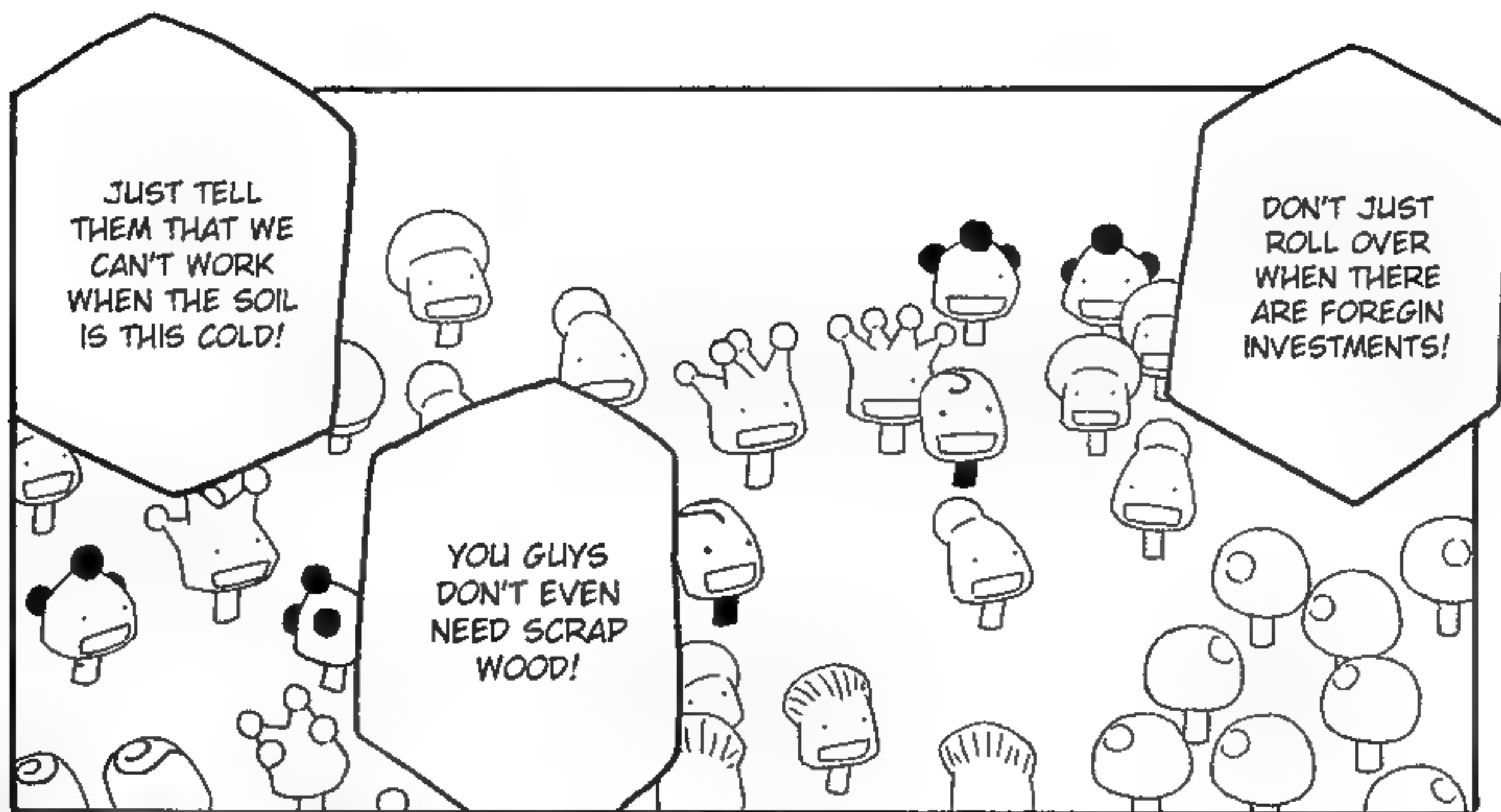
Clamor

COME ON, YOU GUYS.

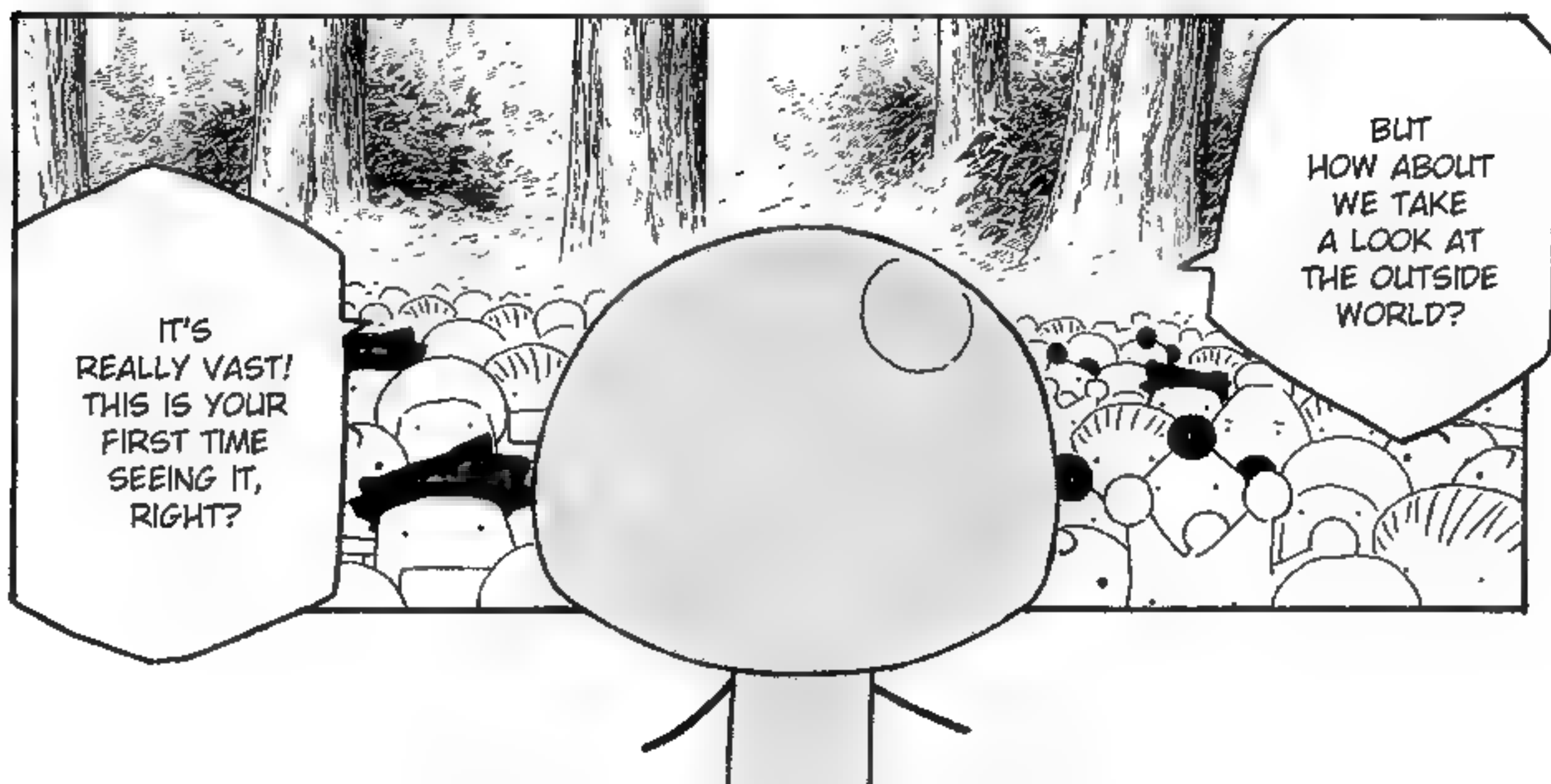
BE THAT AS IT MAY,

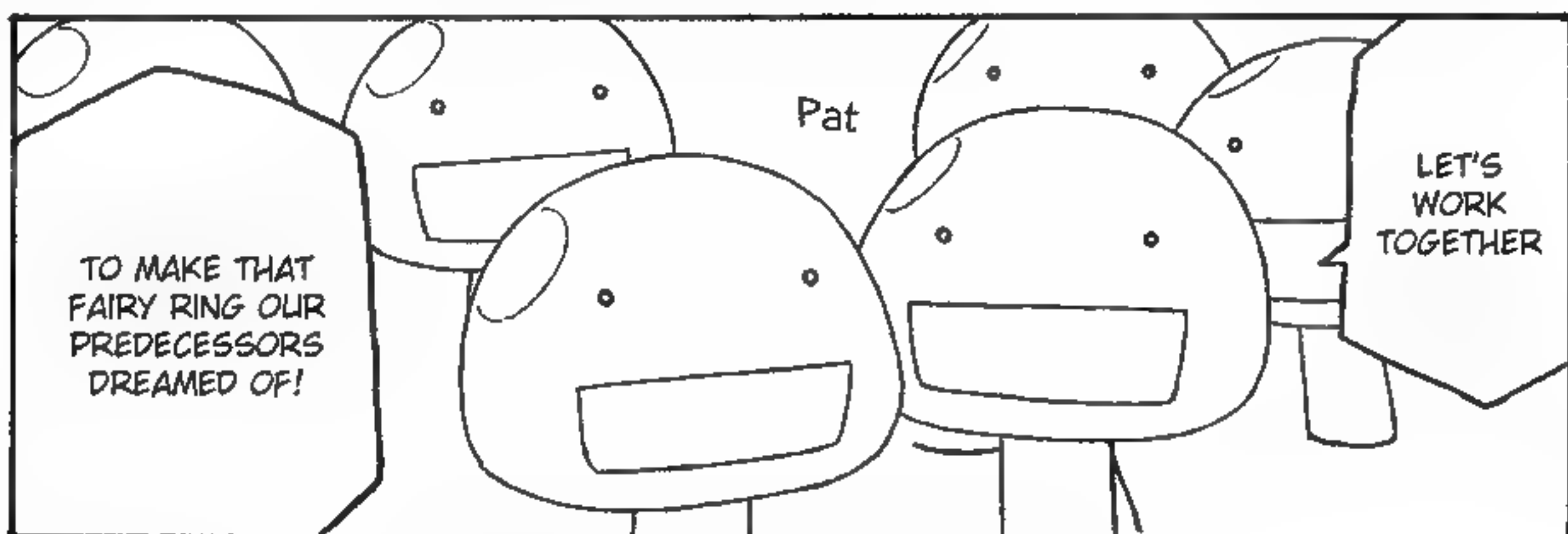
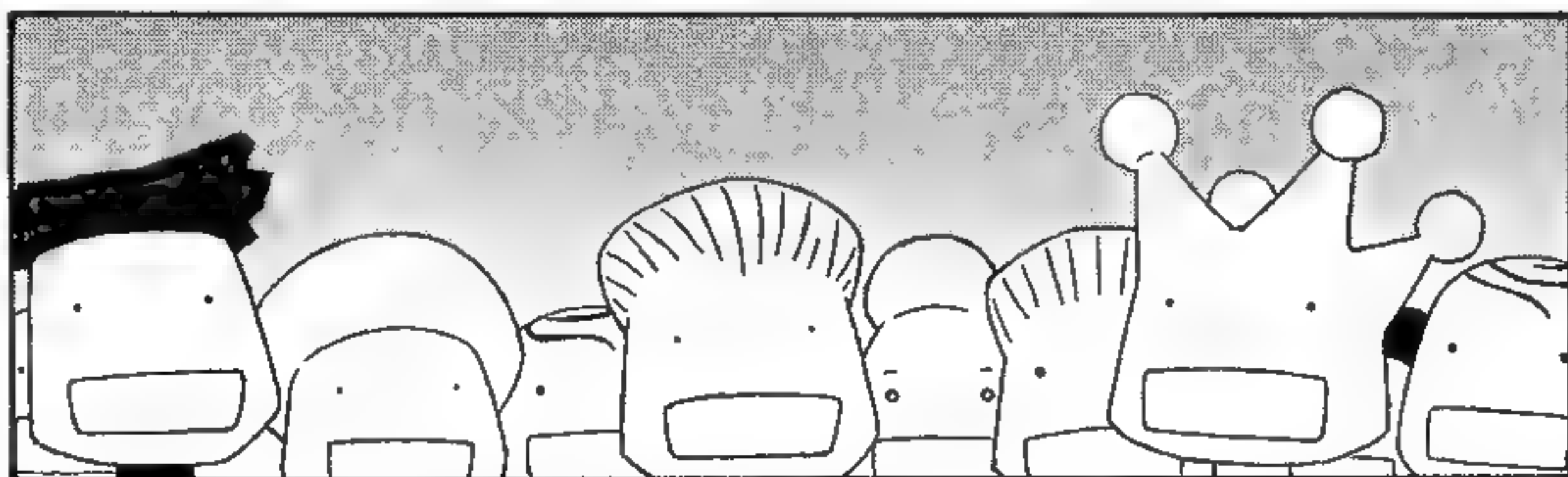
mixi

It seems like the app will be done by September 2010.




P erylngii
It grows king oyster mushrooms



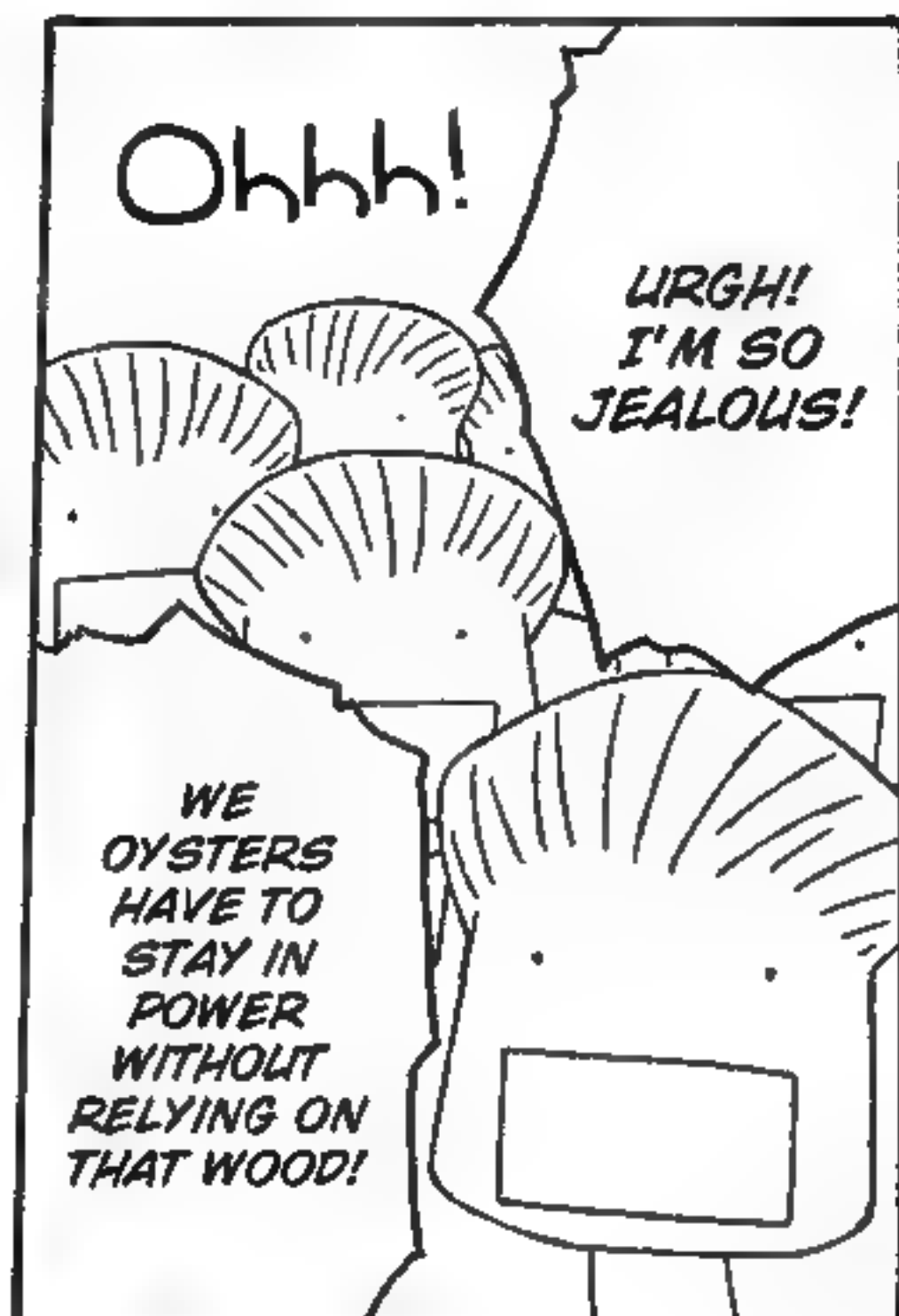


Events

At Tokyo Station, a cafe in Nakano and even Sunshine City!

Fairy ring

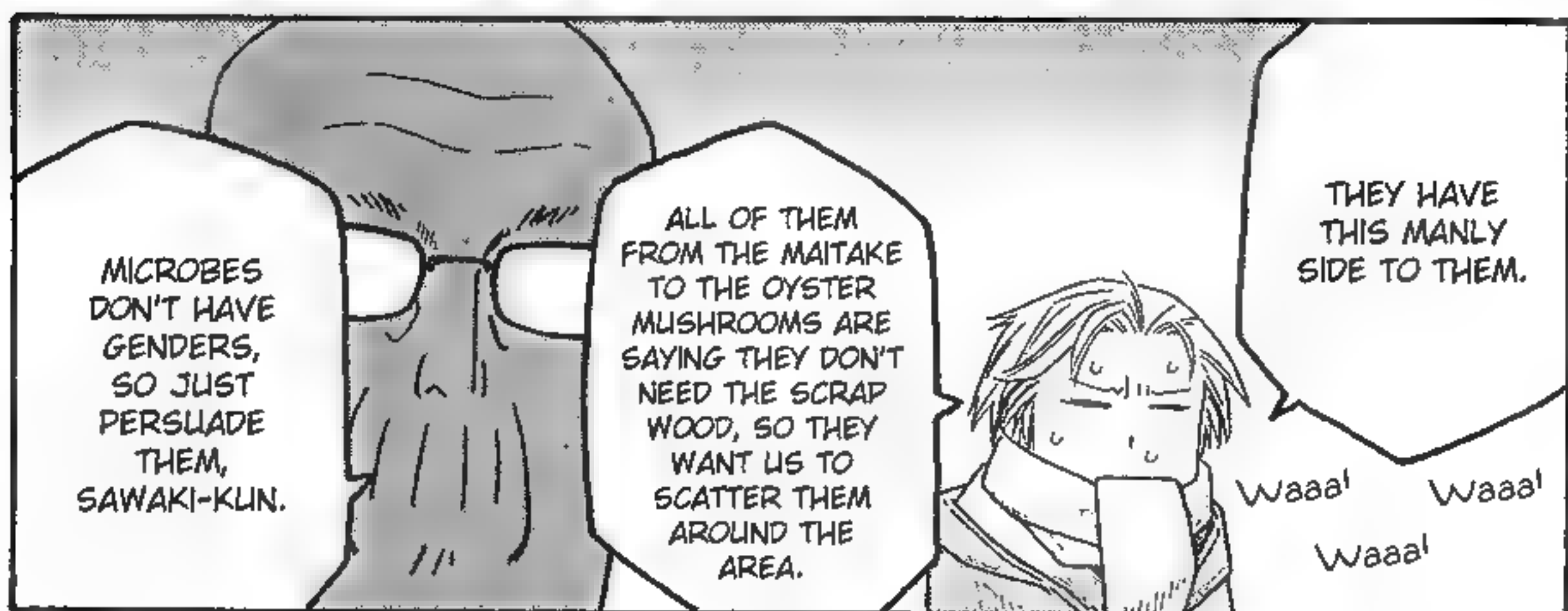
Fungal hyphae spread out in a circle in the soil and this appears on the surface as a ring of mushrooms. To them, it's proof that they're spreading out their territory, but when they spread their territory on lawns, humans suddenly started calling the appearance of these mushrooms "fairy ring disease", so they don't like that.

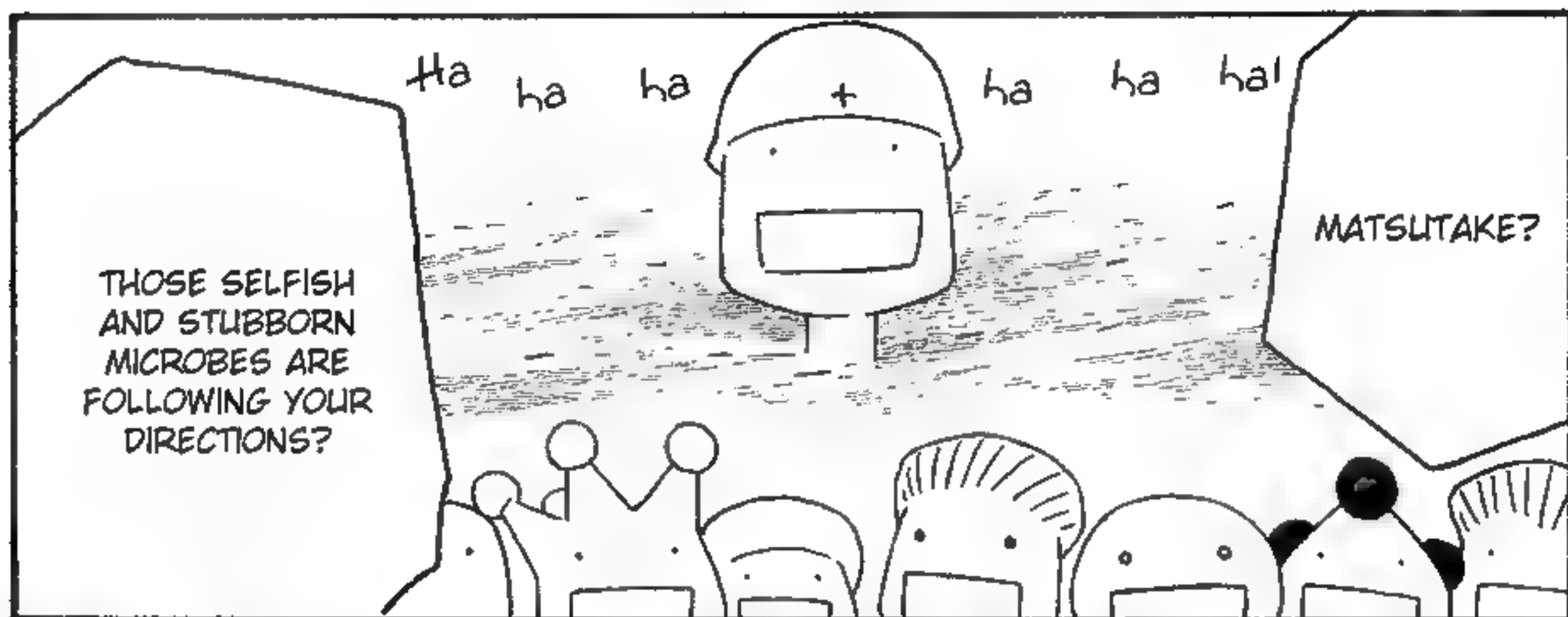



P. ostreatus
It grows oyster mushrooms



Keizou Itsuki
Without a hat, it feels 2-3 degrees Celsius colder





T.
matsutake
It grows matsutake mushrooms



Kaoru
Misato
Poor students wear pretty much the same clothes all year long

Takuma
Kawahama
The same as the above





Haruka
Hasegawa

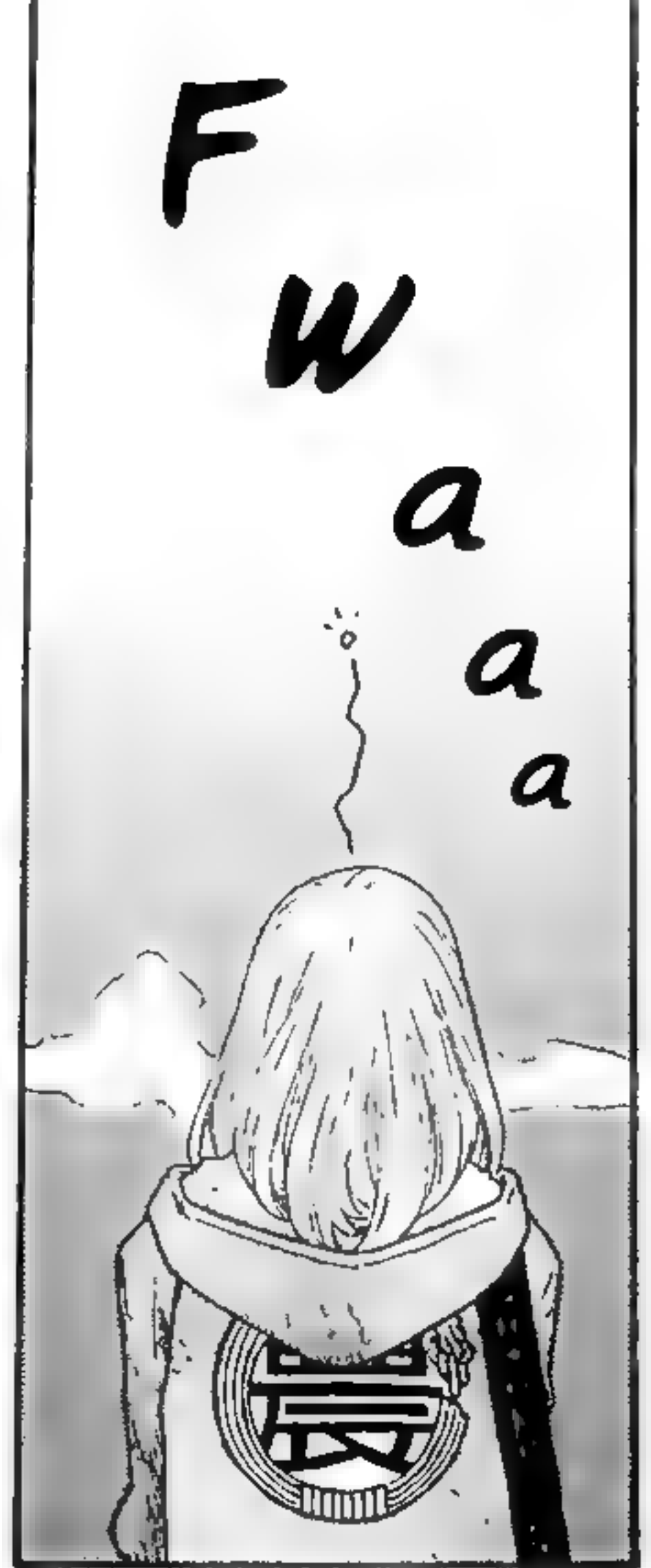
People have
said she's
"mellowed
out"
recently,
but is that
referring
to her
personality
or her
appearance?



Sleepy

I'M SO
SLEEPY...
AND COLD...
WHY ARE
WE HAVING
BREAKFAST
OUTSIDE...?

THE GUYS ARE
TRANSPLANTING
THE FUNGI FOR THE
MUSHROOMS, SO
I'D JUST FEEL
BAD FOR THEM IF
WE DON'T TAKE
IT TO THEM.



F
W
a
a
a



ALL
RIGHT.

I'M GONNA
CALL MARIE,
SO YOU TWO
GO ON AHEAD.



IT'S STILL
GONNA BE
COLD IF IT
WAS JUST
PUT UP.

DON'T WORRY.
THEY SAID THEY
WERE GONNA
PUT UP A
GREENHOUSE.

B
r
r
r
r

AH, MARIE?
IT'S HARUKA.



HELLO?



AND THERE ARE
SOME OTHER
GIRLS FROM MY
SCHOOL THAT ARE
REALLY LOOKING
FORWARD TO
MEETING YOU, TOO.

ABOUT NEXT
WEEK, THERE'S
NOTHING TO
WORRY ABOUT.
THOSE THREE
IDIOTS ARE GONNA
COME WITH ME TO
PICK YOU UP AT
NARITA AIRPORT,



Hazuki
Oikawa
She seems
to know
something
about
greenhouses.



MARIE?

I'M SORRY.
WERE YOU
SLEEPING?



...
BUT IF YOU
COULD TELL ME
WHEN YOU'LL BE
LEAVING PARIS,
THEN I'LL LOOK
UP WHEN...

WE'RE ABOUT
TO START
PREPARING THE
RICE FOR THE
SAKE WE'LL BE
BREWING,

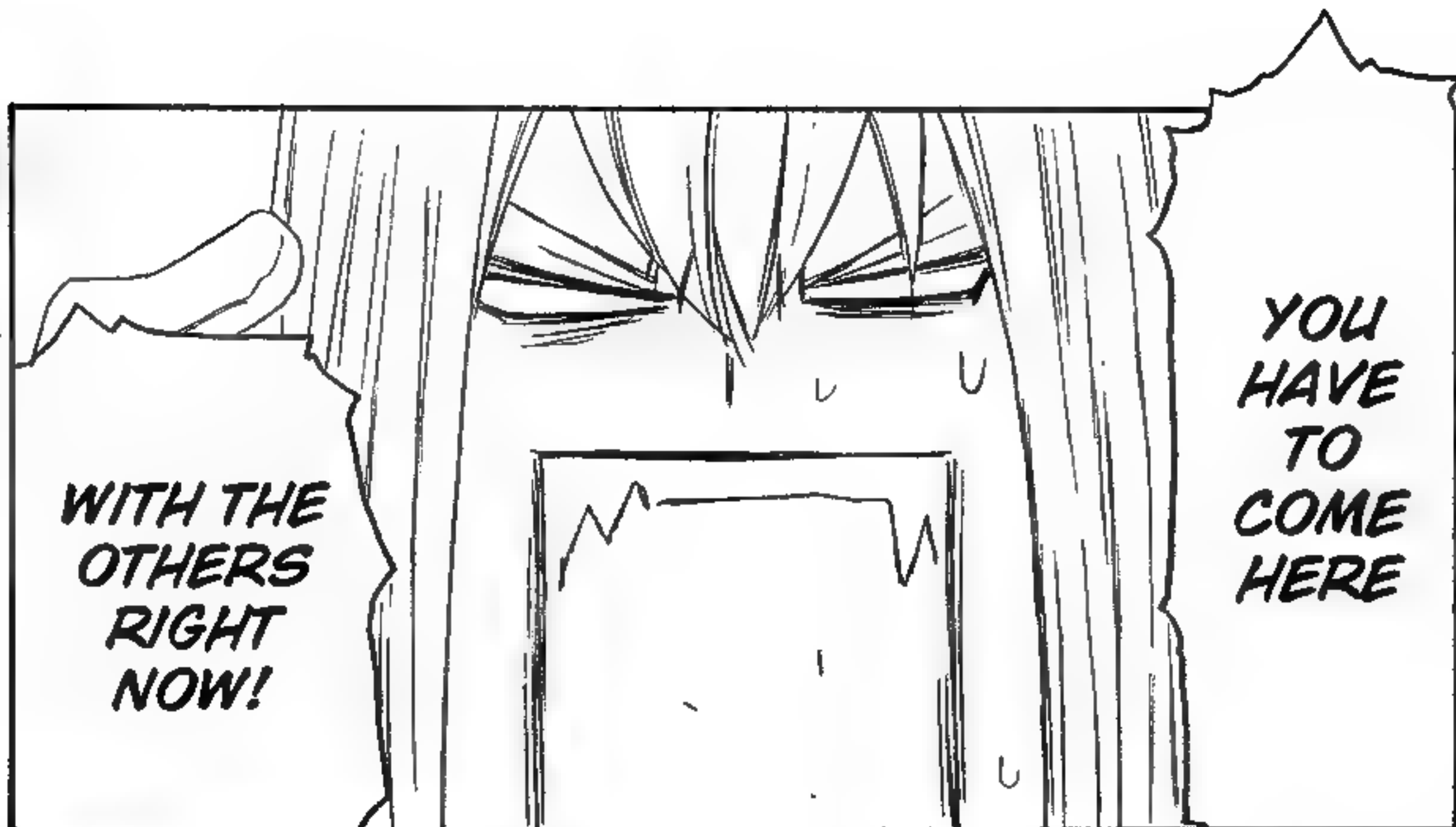


Aoi Mutou
They all
seem to be
wearing a
large coat
supplied
by the
university
I want one.



Marie

She's a
French goth.
She isn't
Kei's
doppel-
ganger.



**WITH THE
OTHERS
RIGHT
NOW!**

**YOU
HAVE
TO
COME
HERE**



**I CAN'T
BELIEVE
THIS!
IT'S
UNTHINK-
ABLE!**

**THIS IS
NO JOKE!
WHAT'S
WITH THIS
ATROCITY!?**



**ARE YOU
ALREADY IN
JAPAN!?**

**WAIT A
SECOND,
MARIE!**

In English, of course.

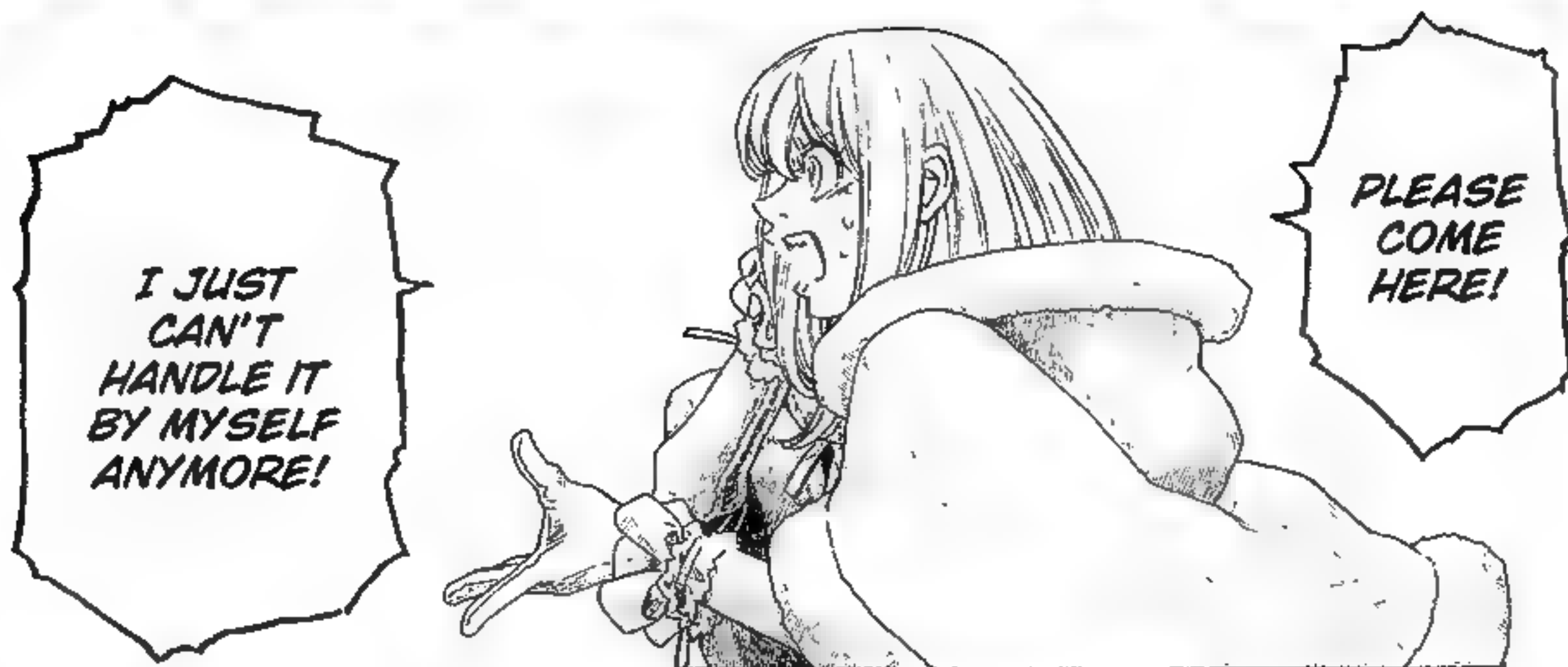
North
American
edition

Volume 2 should be out soon and volume 3
may be out before the end of the year.



...HUH?

.....



I JUST
CAN'T
HANDLE IT
BY MYSELF
ANYMORE!

PLEASE
COME
HERE!

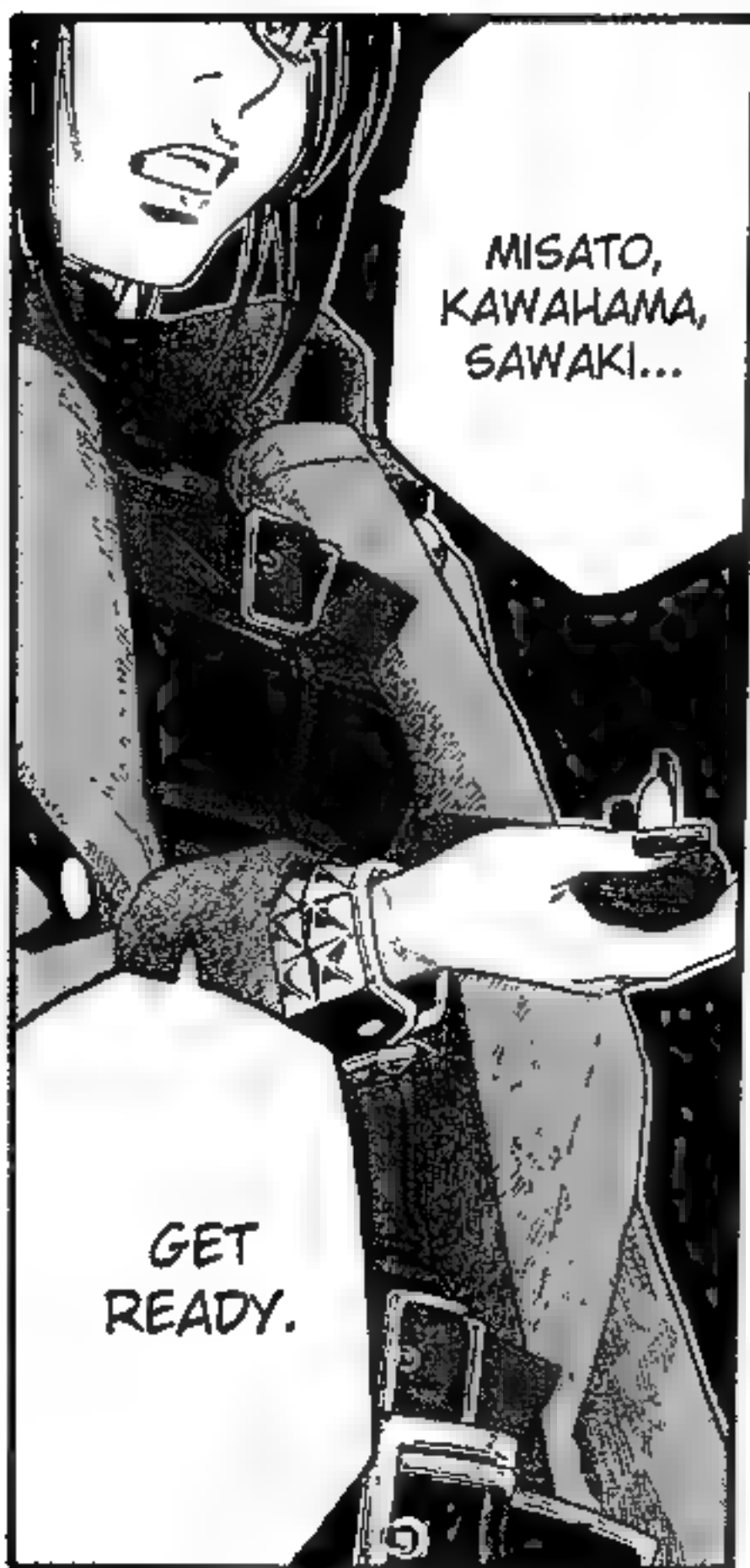


HUH?
YOU GUYS
HAVEN'T
PUT UP THE
GREENHOUSE?

...ALL
RIGHT,

YOU'RE RIGHT.
WHERE ARE
WE GONNA
EAT?

I'LL SOMEHOW
MANAGE TO
HURRY OVER
THERE, SO
JUST WAIT
FOR ME.



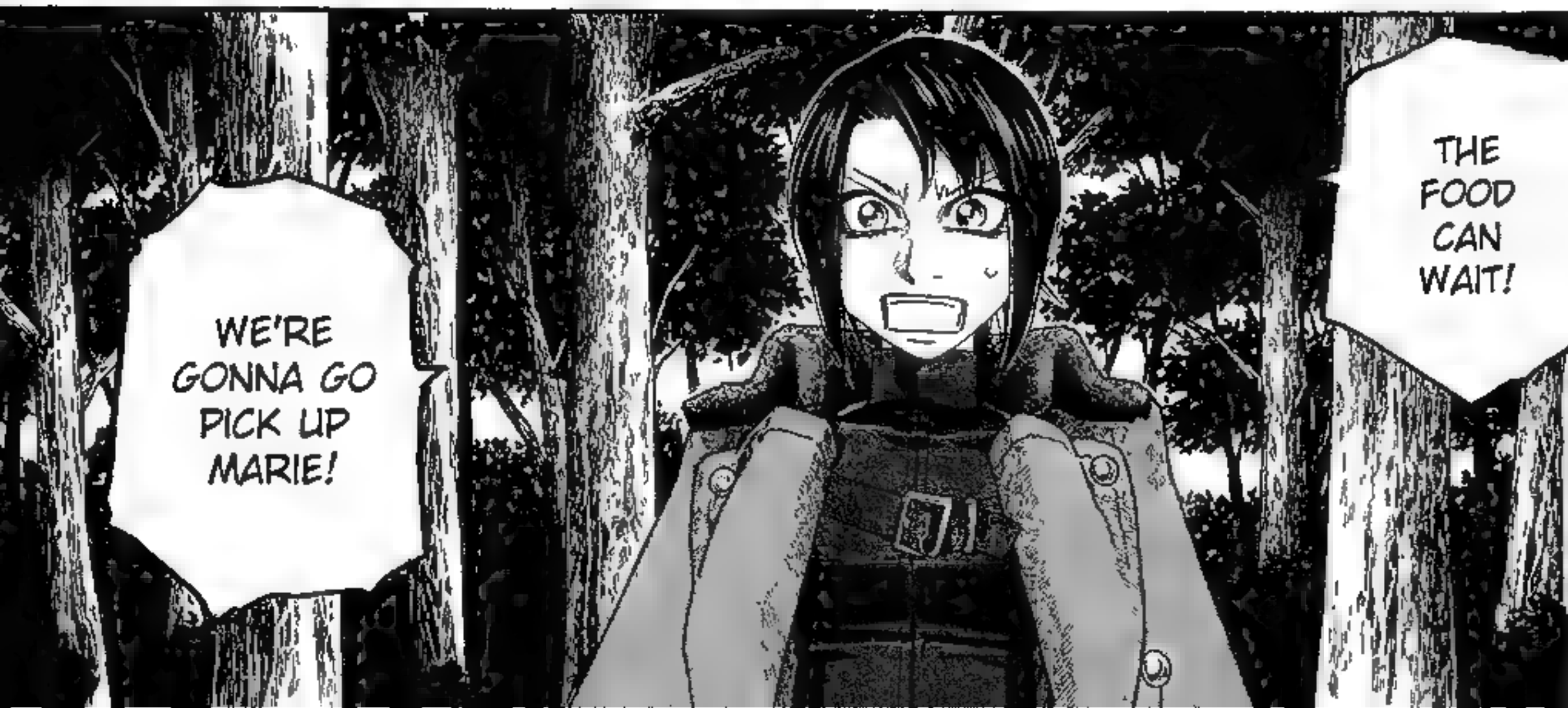
MISATO,
KAWAHAMA,
SAWAKI...

GET
READY.



HERE'S FINE.
LET'S EAT.

IT'S PRETTY
COLD OUT
HERE, SO
WHY DON'T WE
JUST GO INSIDE
SOMEWHERE?



WE'RE
GONNA GO
PICK UP
MARIE!

THE
FOOD
CAN
WAIT!

Freeze

HM?

WHAT'S
THIS
SINKING
FEELING?



Kei Yuki
Azusa
Oyamato
san
who models
for the
magazine
Seventeen
will be
playing her

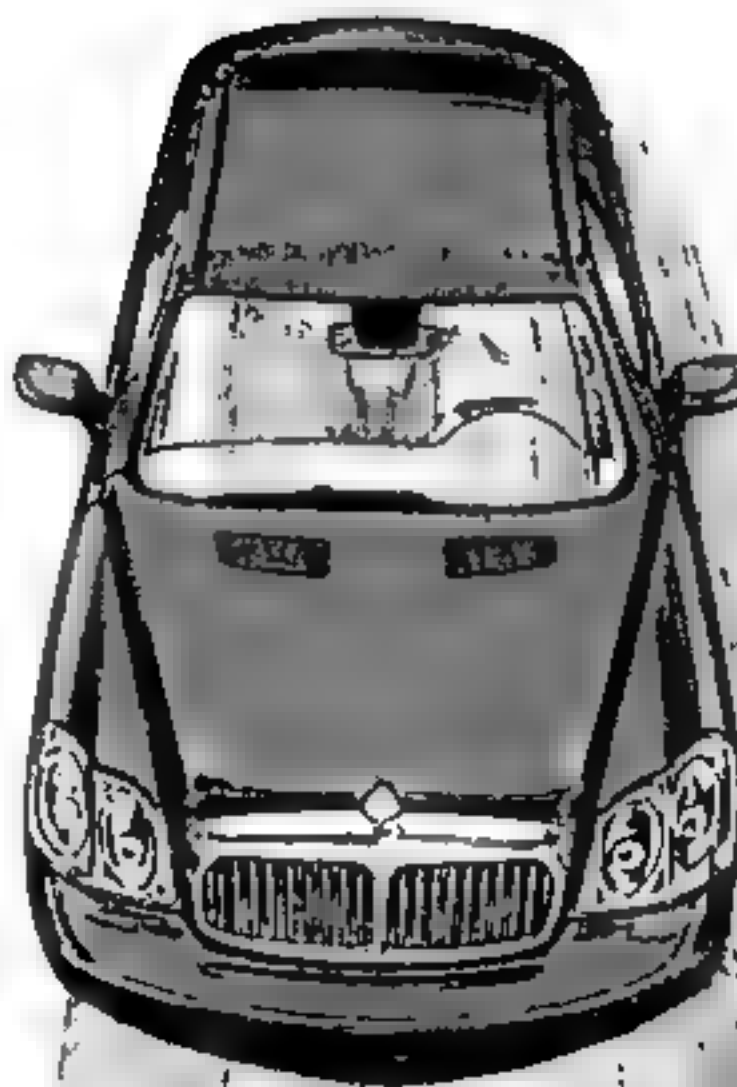


Hachimitsu Scans

~sweeter than honey~

hachimitsu-scans.blogspot.com

I'LL TAKE IT...
BUT WHAT
COULD IT BE
ABOUT THIS
EARLY IN THE
MORNING!?



A CALL
FROM THE
CREDIT CARD
COMPANY?



Hasegawa
(father)

People
who like the
Ultraman
series
will be
surprised
when they
see the
drama
series.



THAT'S
PROBABLY
FROM MY
DAUGHTER.
SHE HAS A
CARD, TOO.

I
SEE...

THIS IS
HASEGAWA.
WHAT IS THIS
ABOUT?



A LARGE
AMOUNT?
THAT'S RATHER
CARELESS...
BUT HOW
MUCH IS IT?

MY DAUGHTER
IS AN ADULT.
SHE HAS COMMON
SENSE AND CAN
MAKE JUDGMENTS
HERSELF, SO I
LET HER USE IT
HOWEVER SHE
WANTS.

As soon as the live drawing ended, the proofreading was completed. Thank you very much to everyone who came to watch. That said, after the author takes a short break, he'll go back to drawing Junketsu no Maria. Support him as quietly as possible, okay? The author and the editing department believe in the good will of the readers. Also, although this is the 110th time repeating this, this story is fiction.

CH. 110: RENDEZVOUS



THAT SHORTY
WENT BACK TO
HIS APARTMENT
ALONE, SO I
WANT TO GO
PICK HIM UP!
HURRY!

JUST
LISTEN!

HARUKA
HASEGAWA-
SAMA,
TODAY I'LL
BE...

That
door
won't
open!

It's so long!



THEN I'LL
SEE YOU
LATER.

I'm in a
hurry.

ALL
RIGHT,



Kei Yuuki

Sorry
about this
just being
my own
thoughts,
but
repeating
"I'm in a
hurry" is
cute.



YEAH, BUT FOR
SOME REASON,
I JUST CAN'T
SIT STILL.

I'm in a
hurry.

HUH?
WEREN'T YOU
GOING OVER
THERE IN THE
AFTERNOON?

Vrooom



BUT...ON A
GRAND AND
AUSPICIOUS DAY
AS TODAY,

ALTHOUGH I
FEEL BAD ABOUT
SAYING THIS,
DO YOU PLAN ON
DOING IT LOOKING
LIKE A CROW?



HMMM...
I CAN
SEE WHY
YOU'D BE
IMPATIENT

ABOUT
BREWING
SAKE FOR
THE FIRST
TIME,



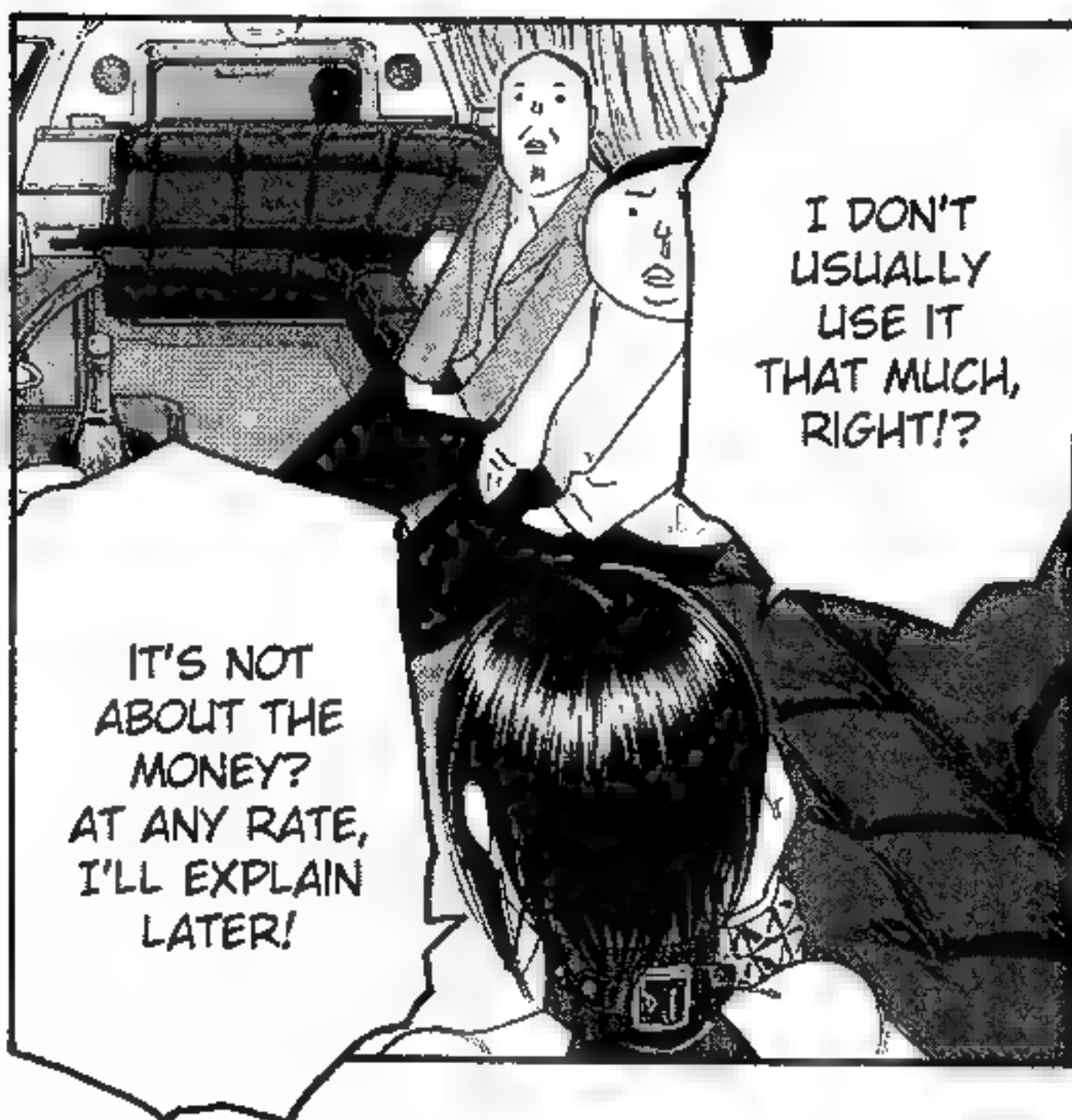
I GUESS
I'LL GET
CHANGED...

GOOD
POINT...



MY
FRIEND
IS IN
TROUBLE!

I'M
SORRY,
DAD!



IT'S NOT
ABOUT THE
MONEY?
AT ANY RATE,
I'LL EXPLAIN
LATER!

I DON'T
USUALLY
USE IT
THAT MUCH,
RIGHT!?



BUT
STILL...

WHAT'S
THIS
LINEASY
FEELING?

V
r
o
o
o
m

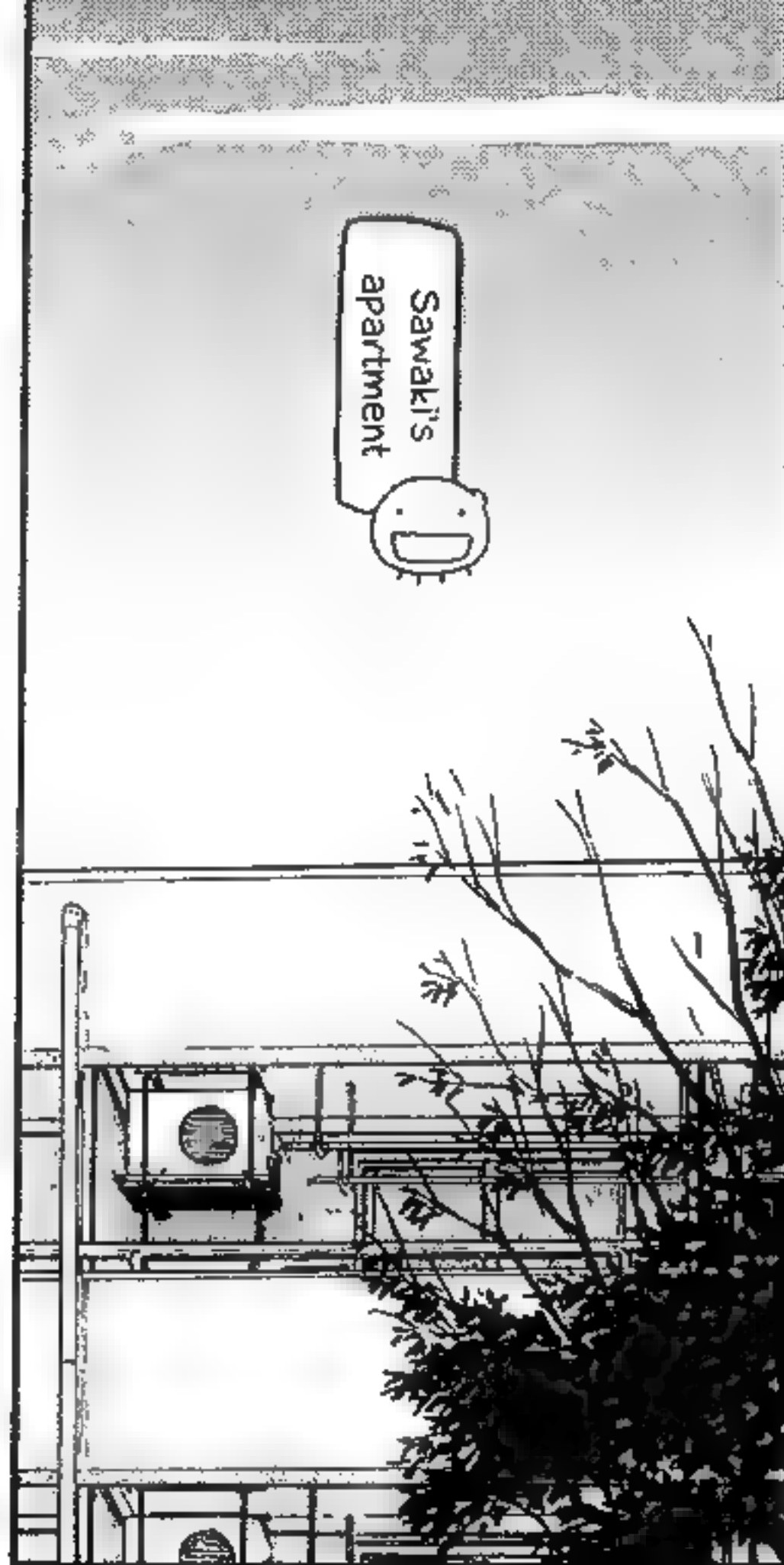


Haruka
Hasegawa

Maria from
Junketsu
no Maria
and Haruka
have such
nice coats.
Could we
get some
company
to make
them?

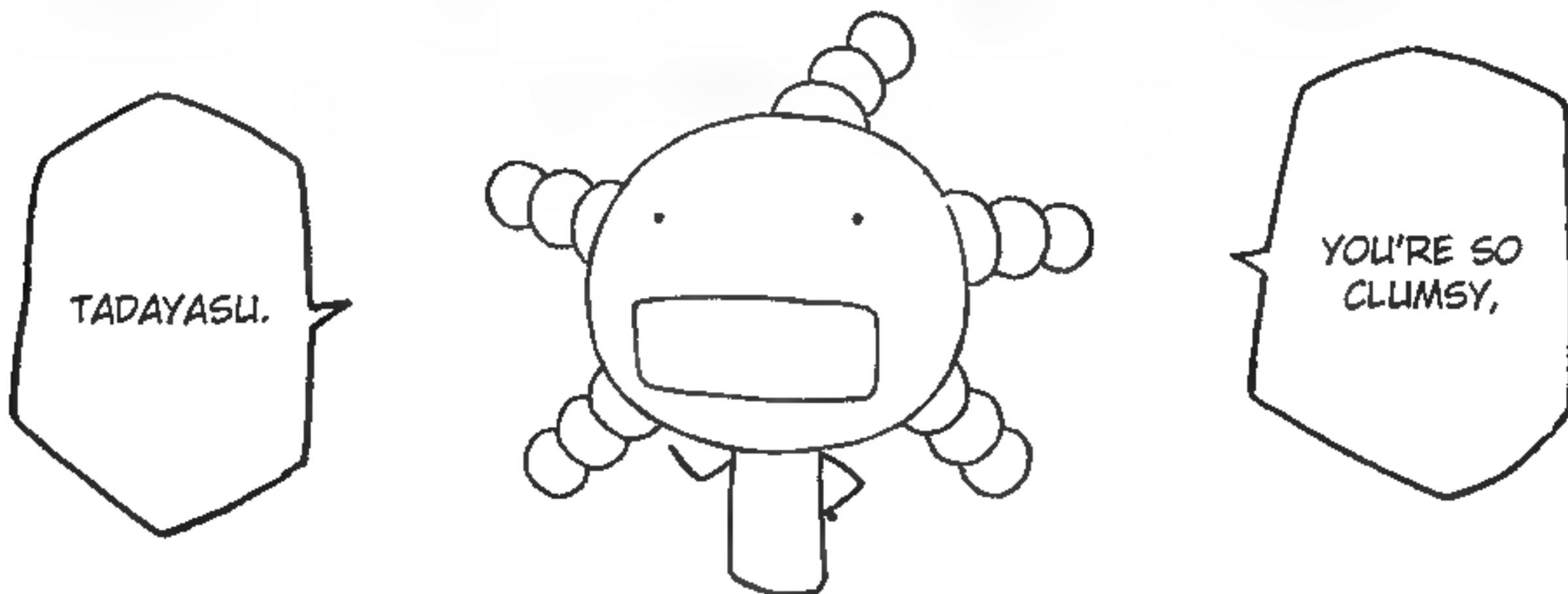
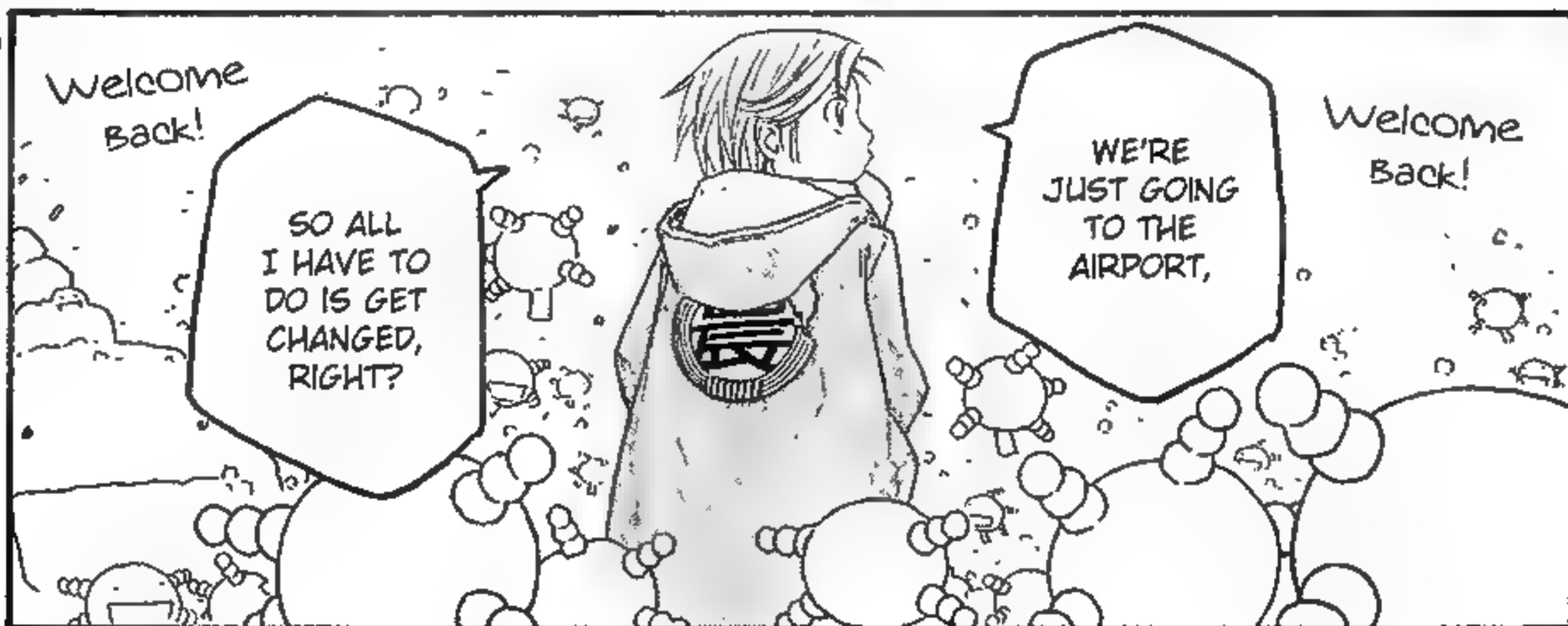


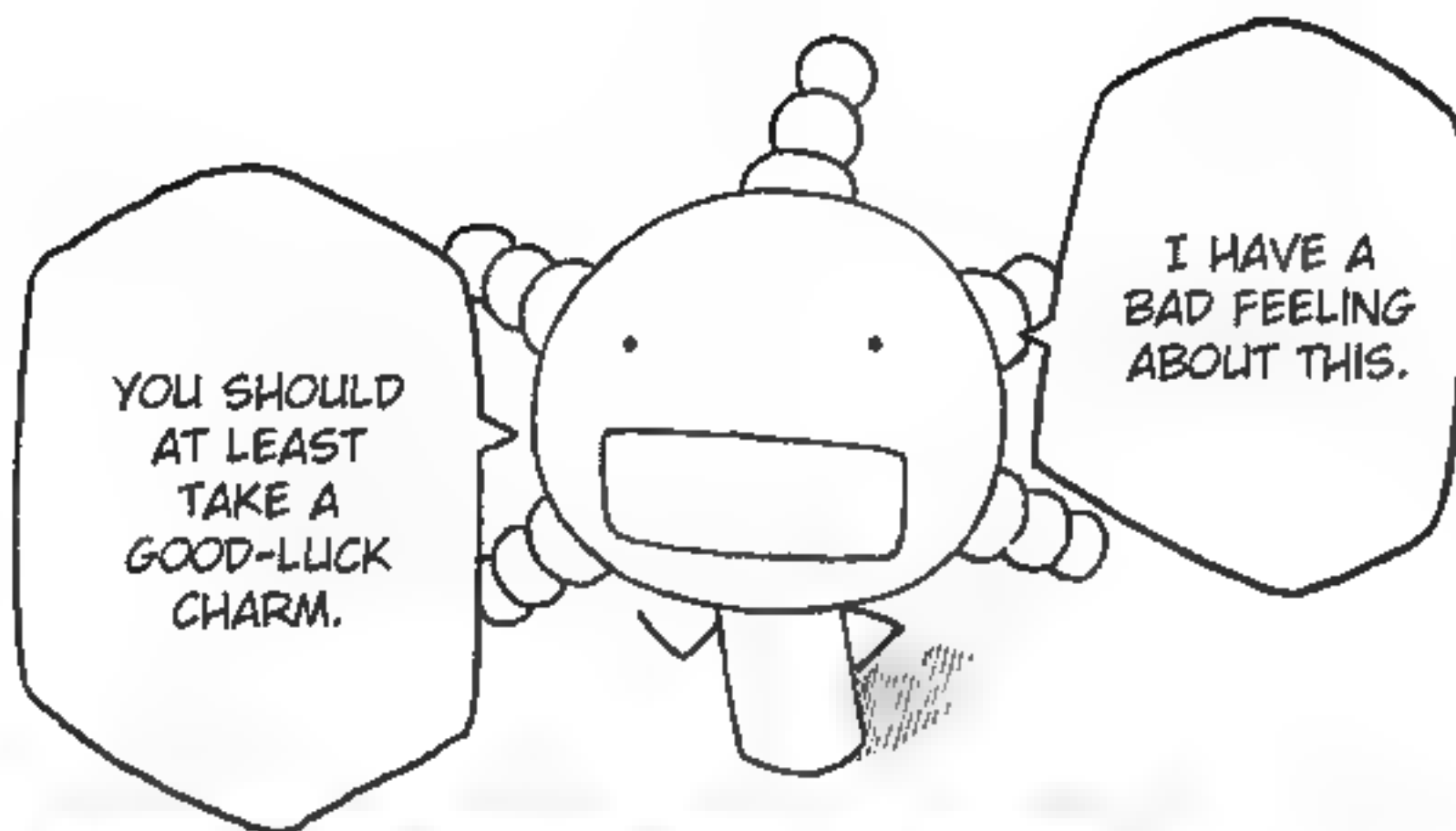
Kaoru
Misato
He's 20



Takuma
Kawahama

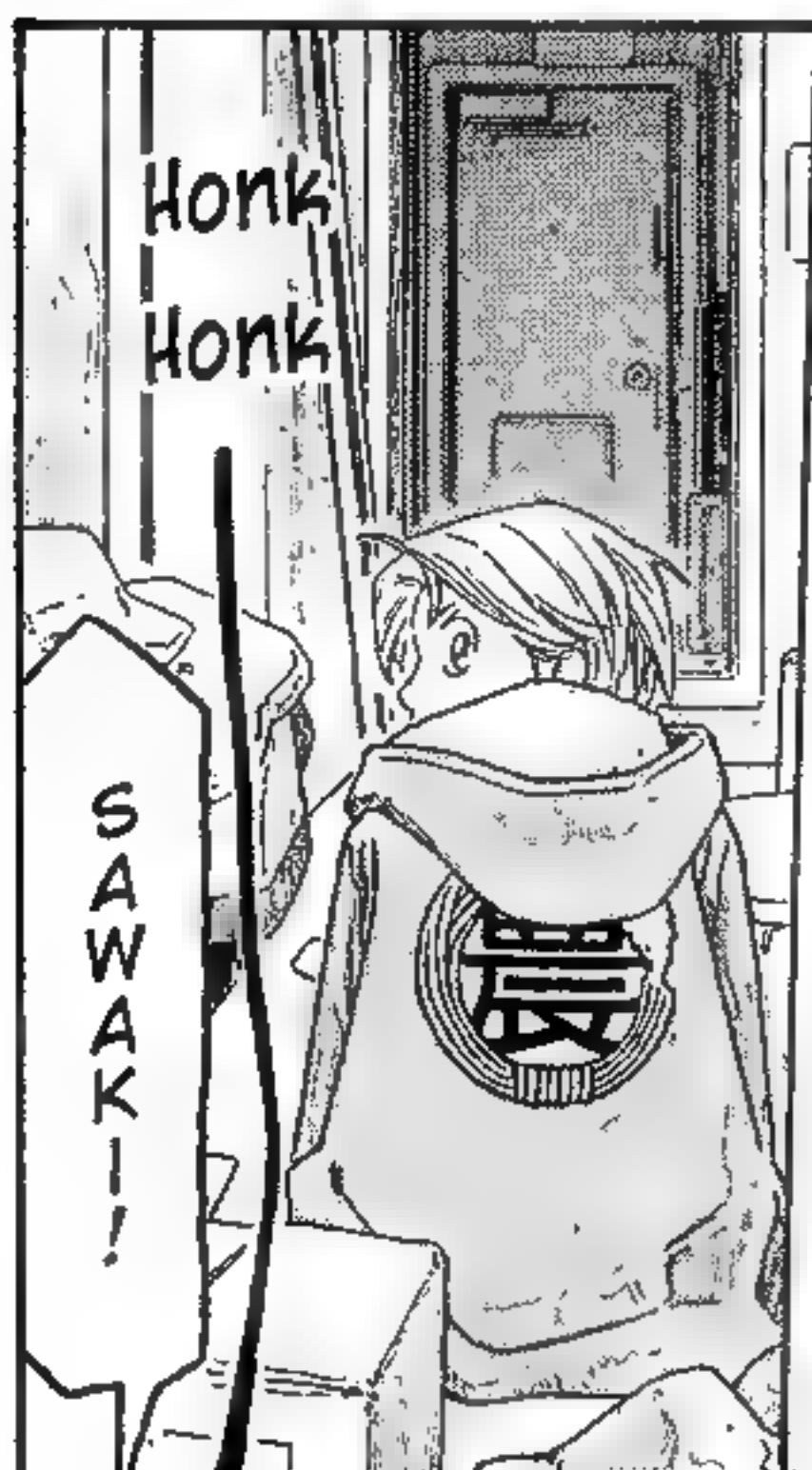
He looks
like a Lego
minifigure.
I want to
see him as
a figurine.





Tadayasu Sawaki

For the first time, it's been revealed that his apartment is at least on the second floor, but he's probably on the third floor

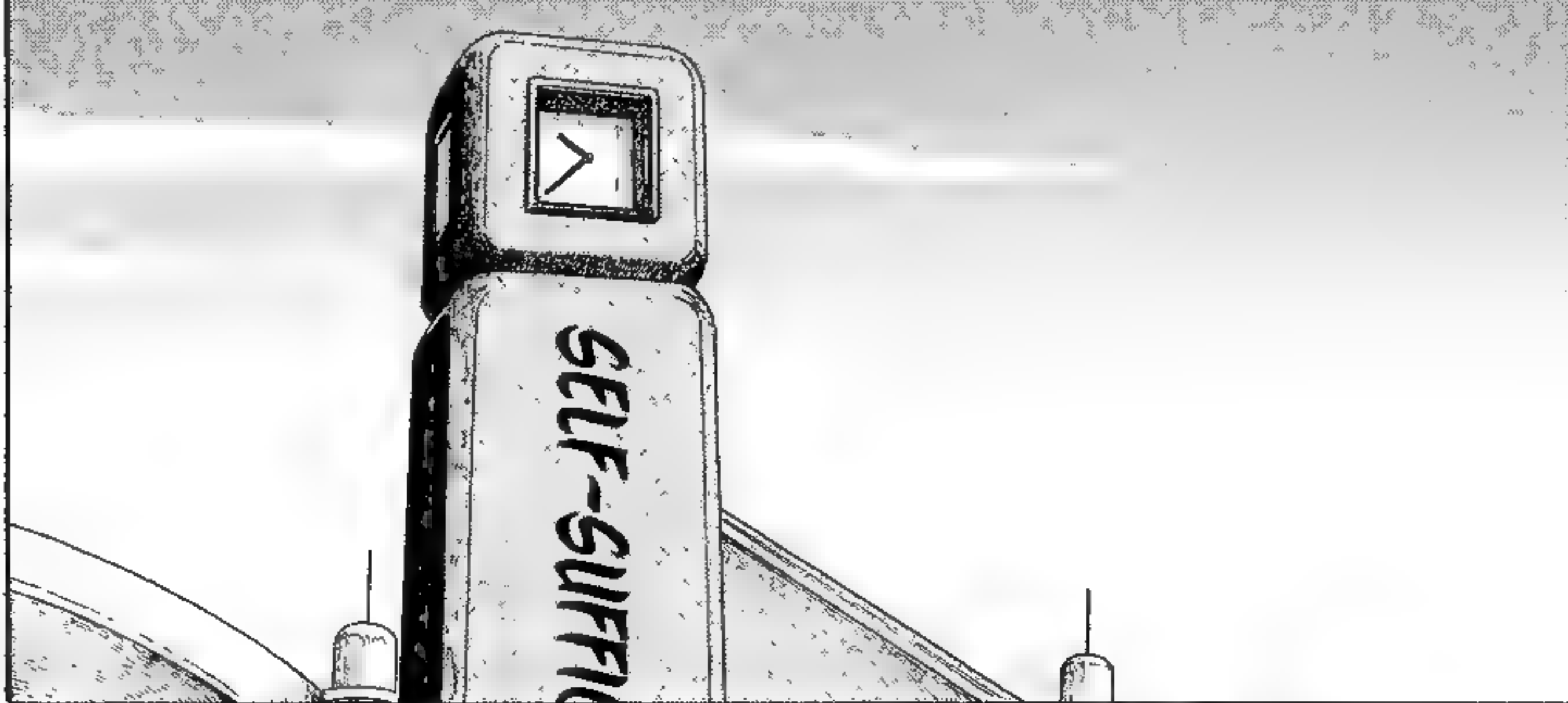


Vrooom

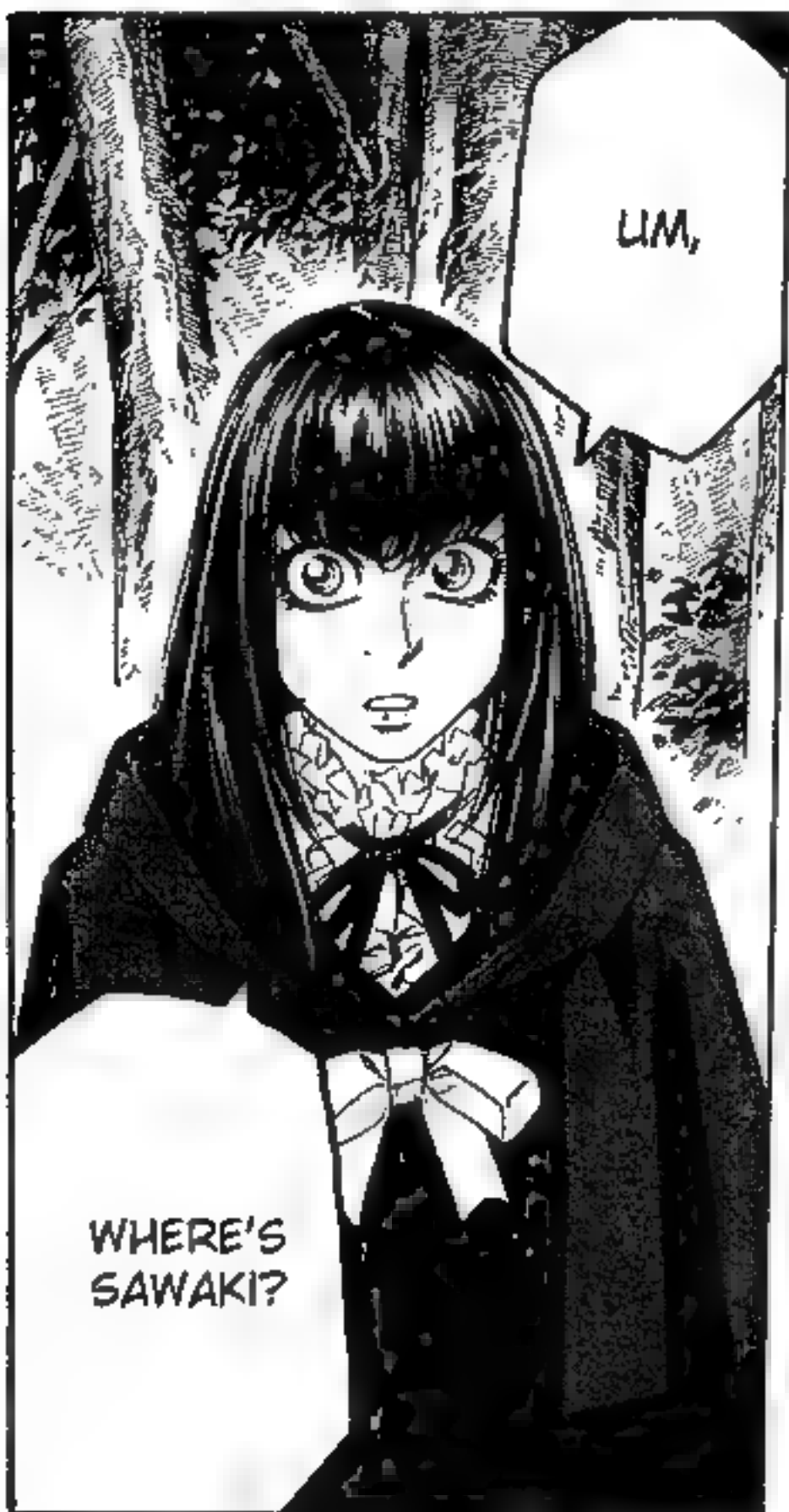


This may seem like something only seen in manga, but super stretch limousines can be seen around Tokyo. There's also a Hummer H2 that stretches 140 inches (3.5 meters) on the inside.





Ke'zou
Itsuki
No matter
what
happens,
he never
gets
fazed.



UM,

WHERE'S
SAWAKI?



HUH?
YUUKI-
KUN?

YOU'RE
HERE EARLY!
WE'RE STILL
TRANSPLANTING
THE MUSHROOM
FUNGI!

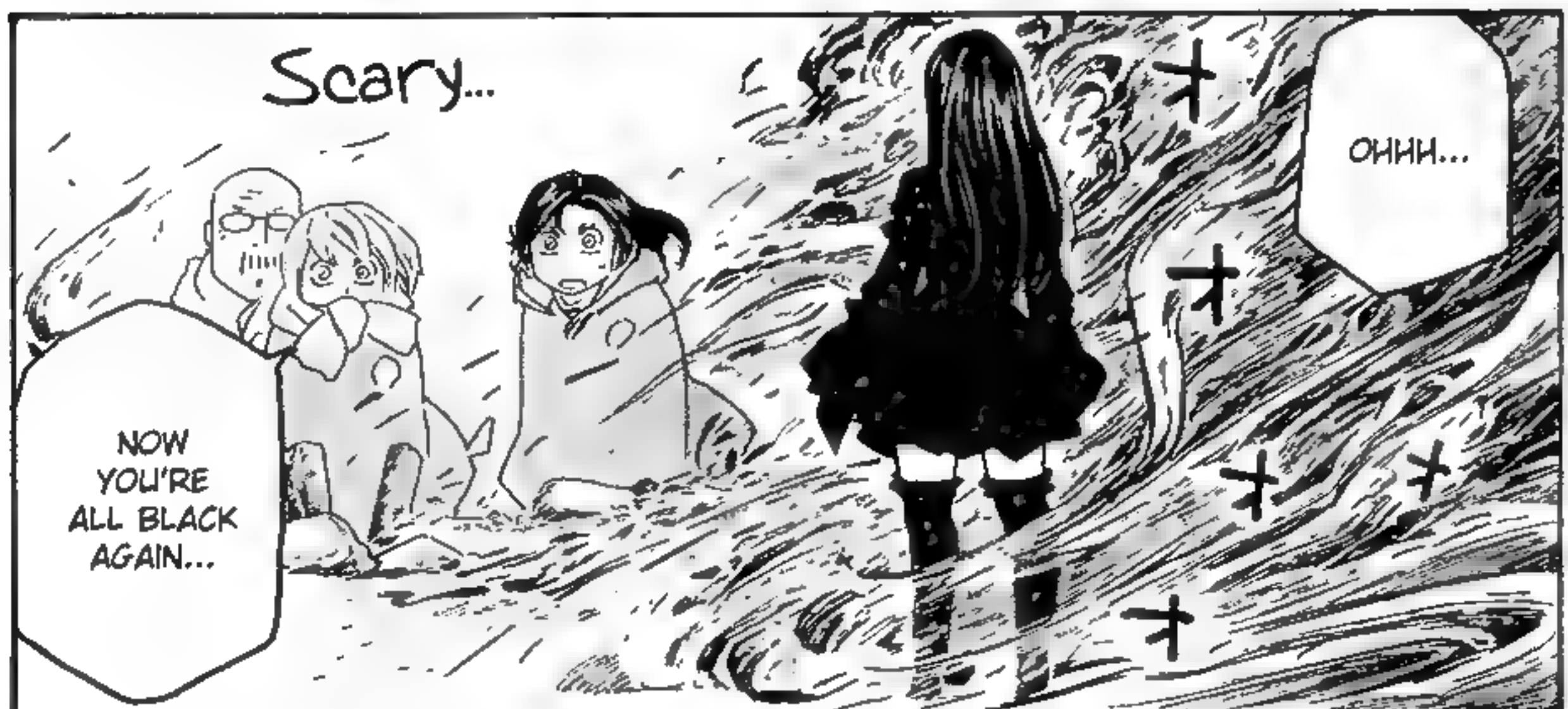
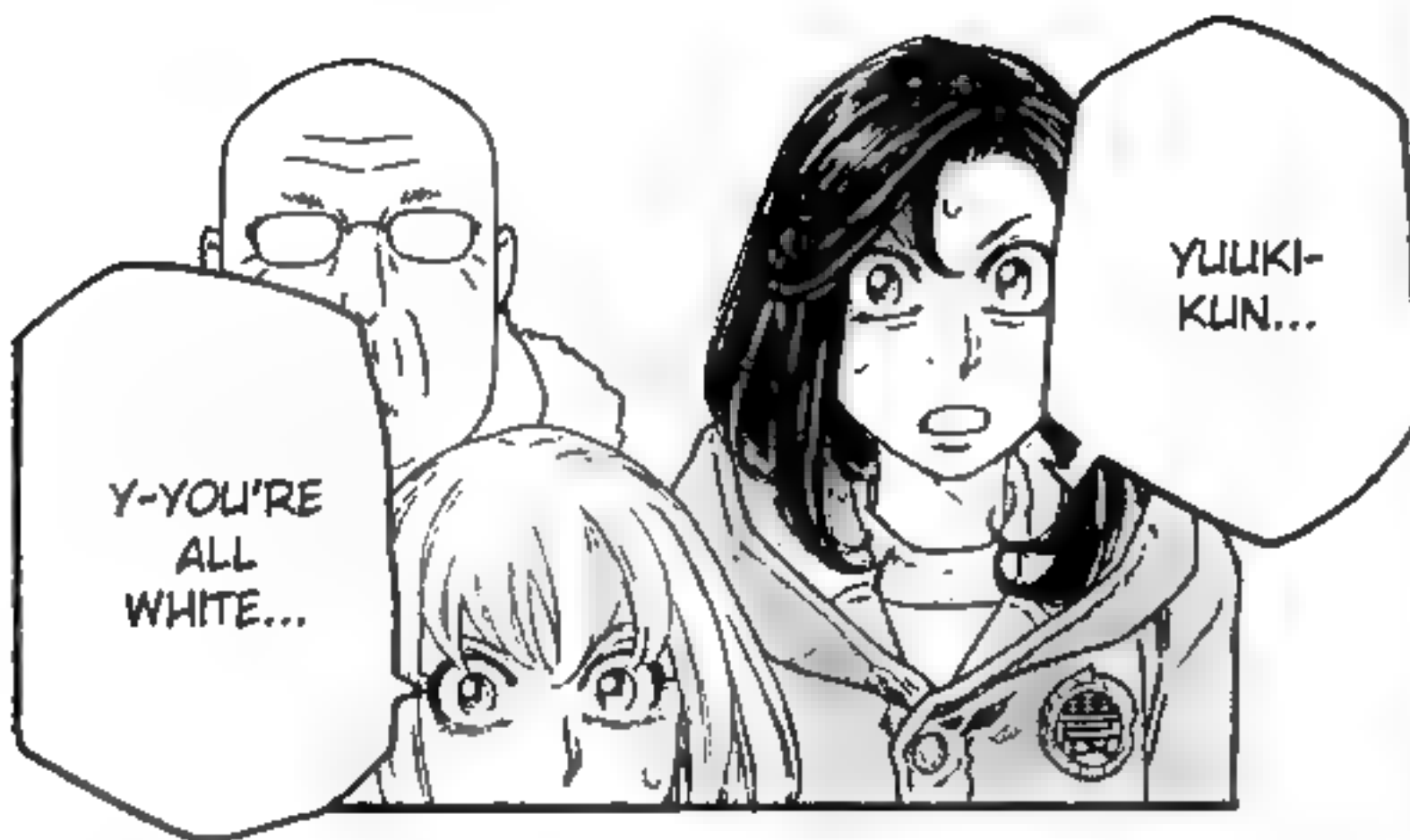


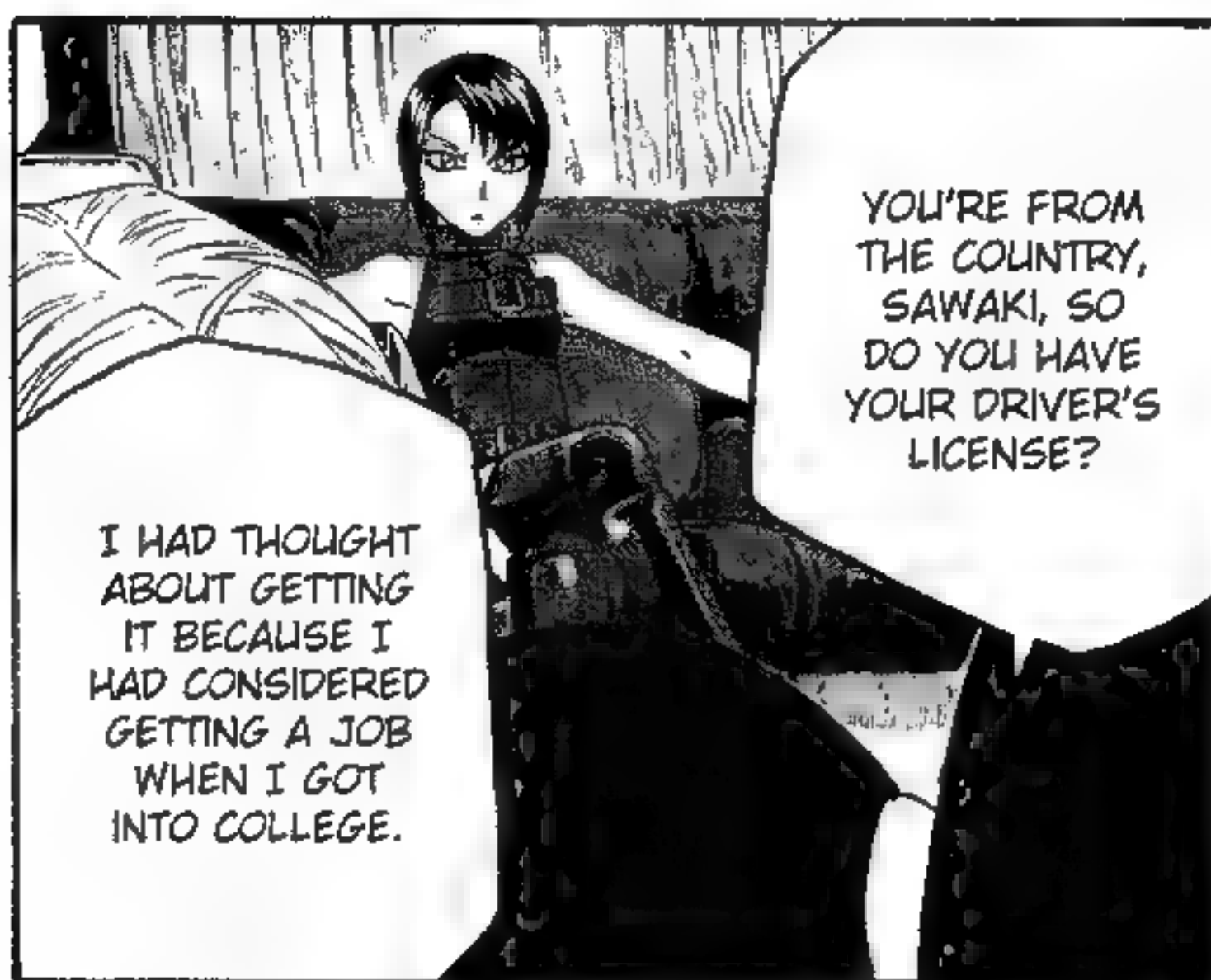
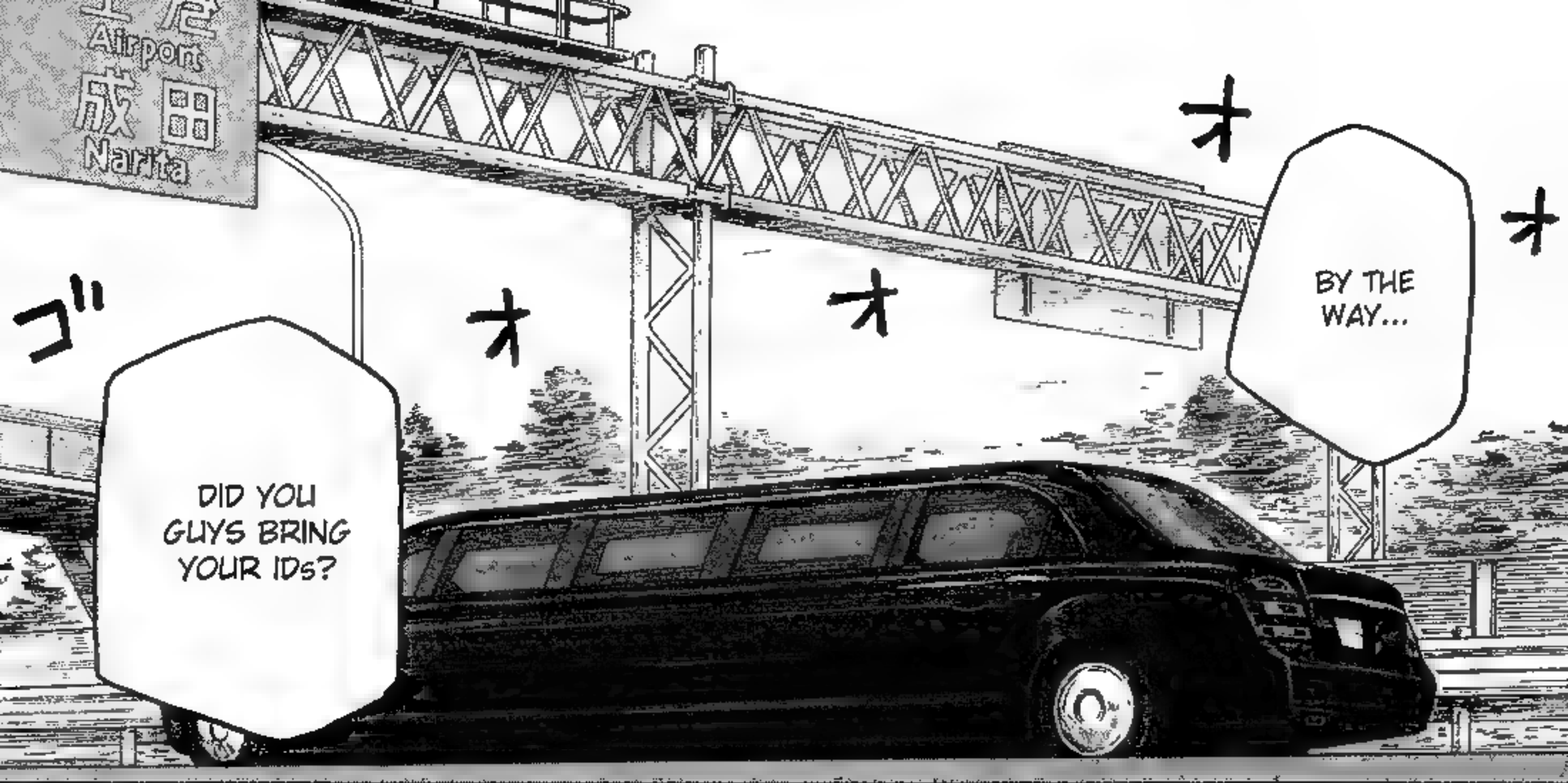
Aoi Mutou
She has a
reputation
for being
a heavy
drinker

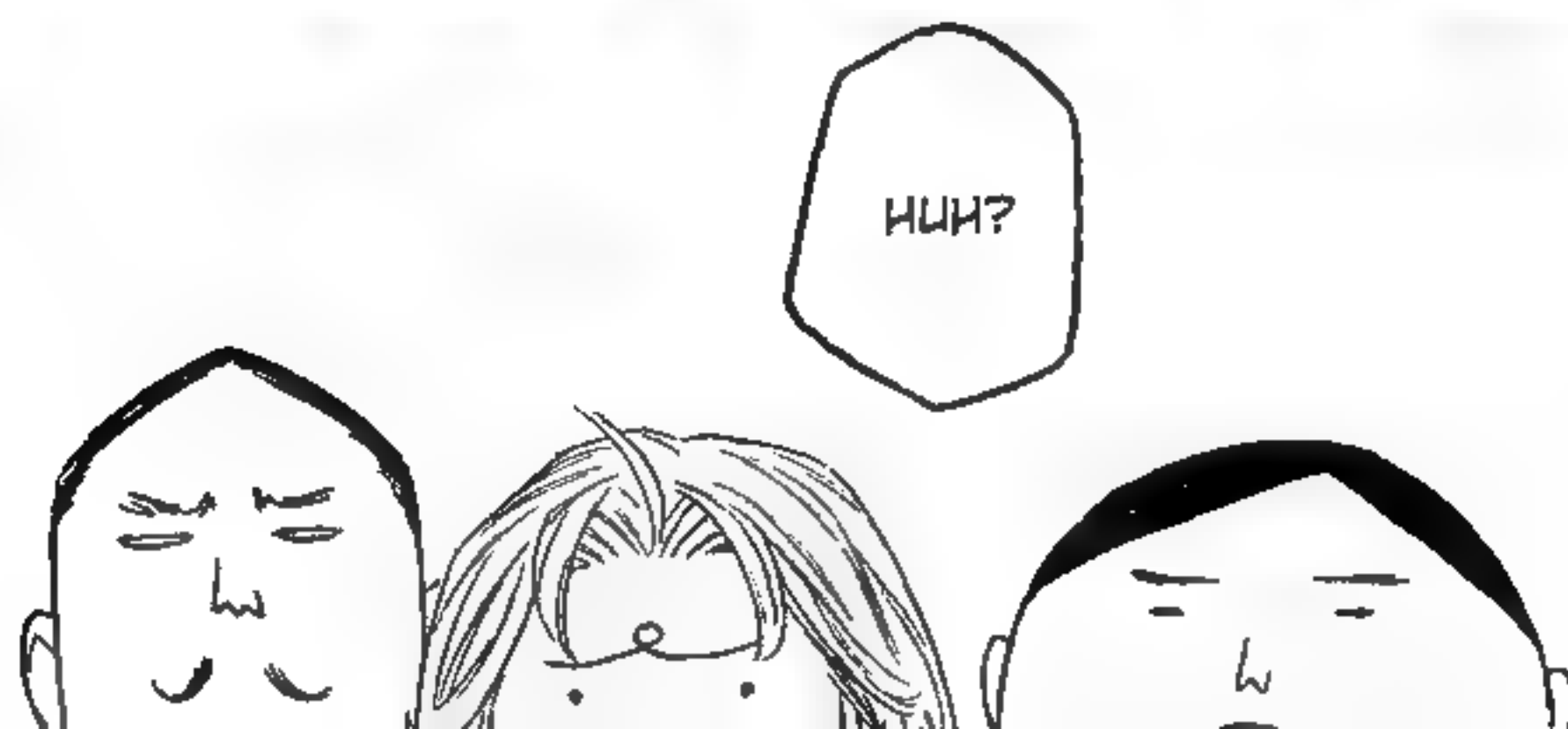
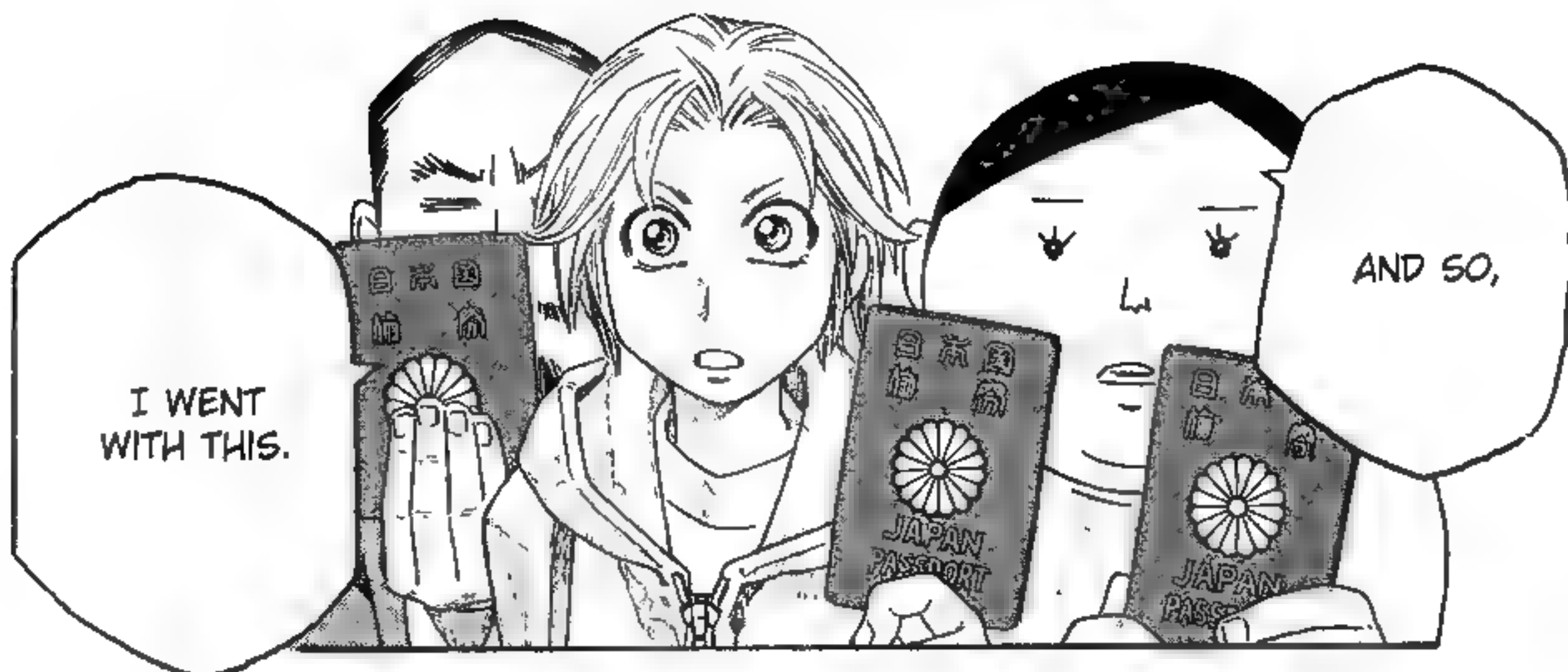


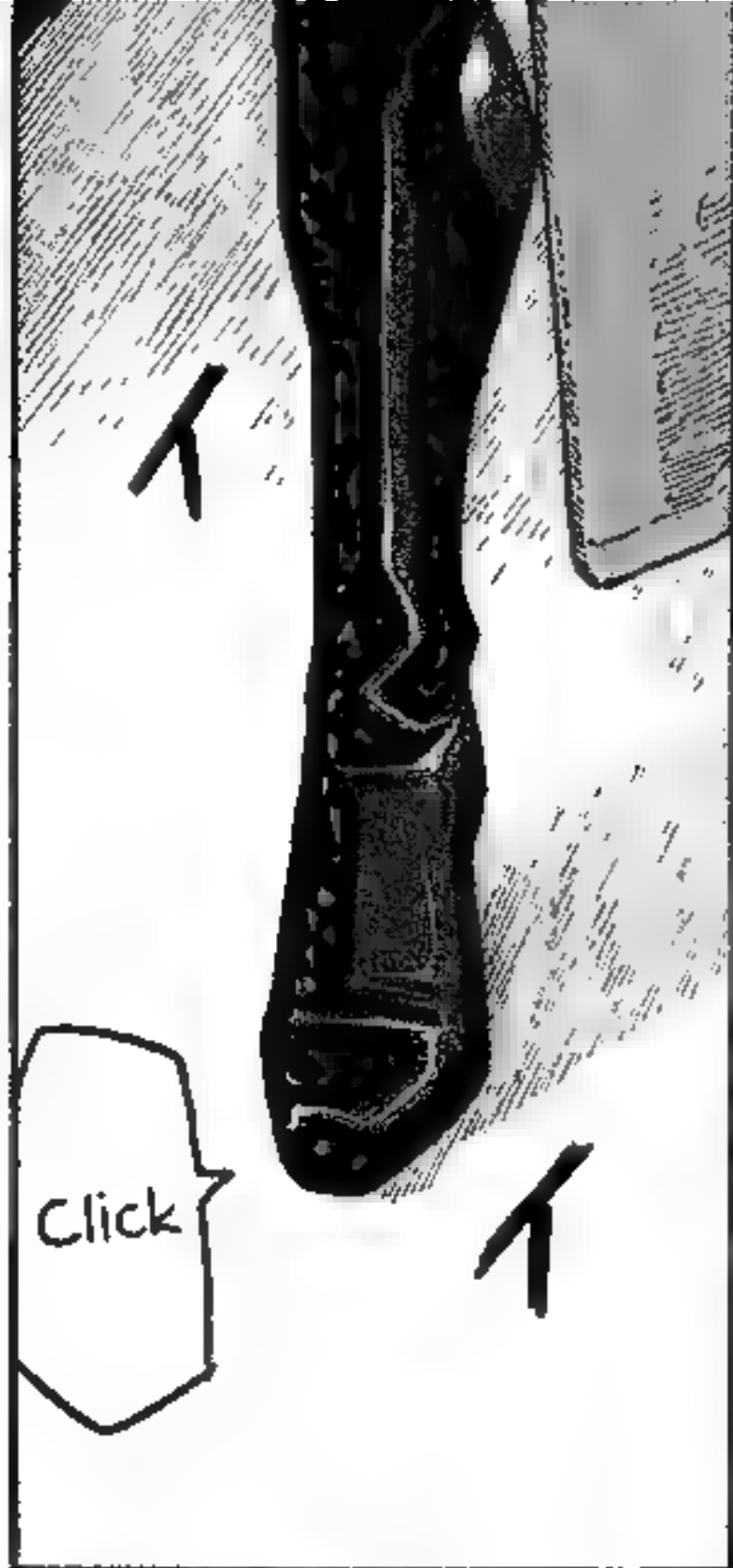
Hazuki O'kawa
I've realized just from this chapter that there are various ways to tie a scarf

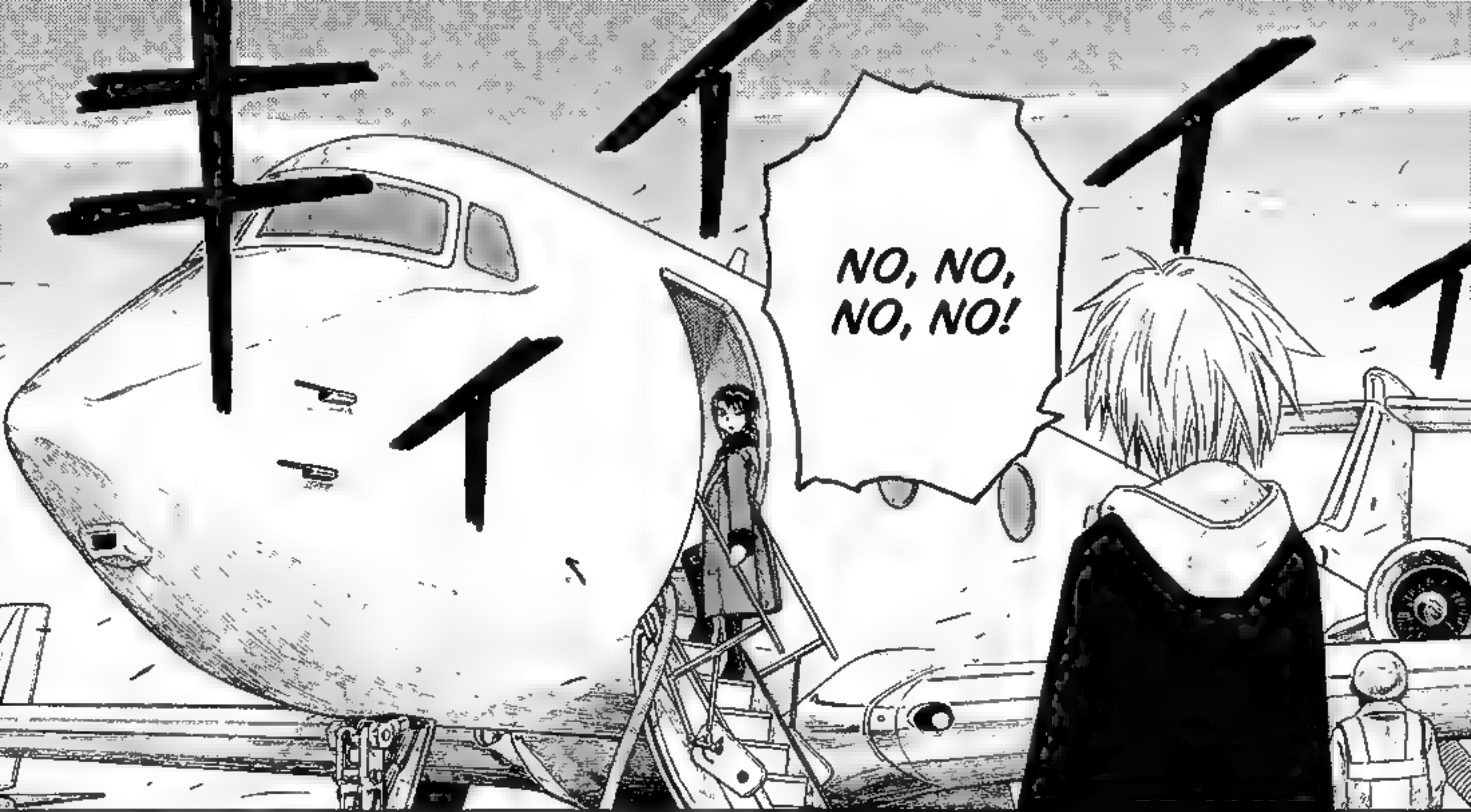


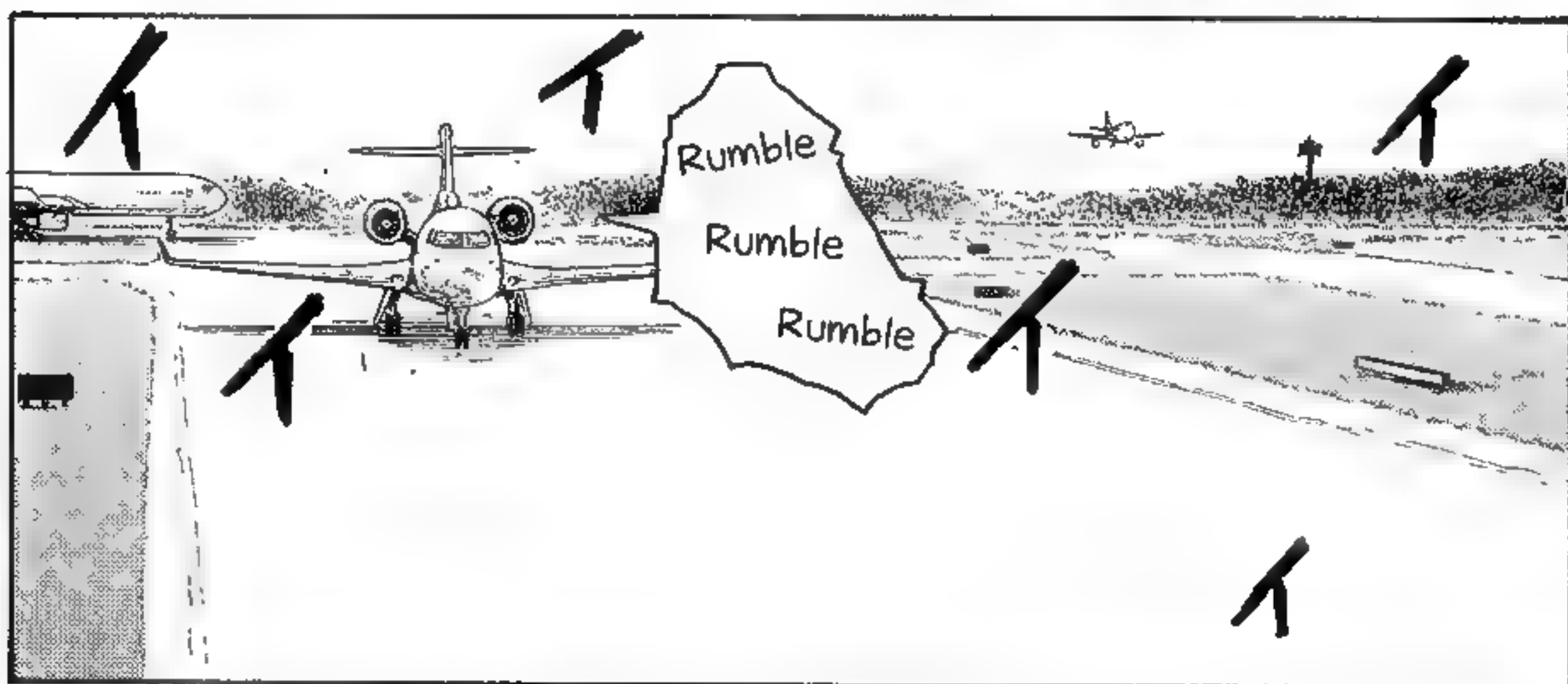
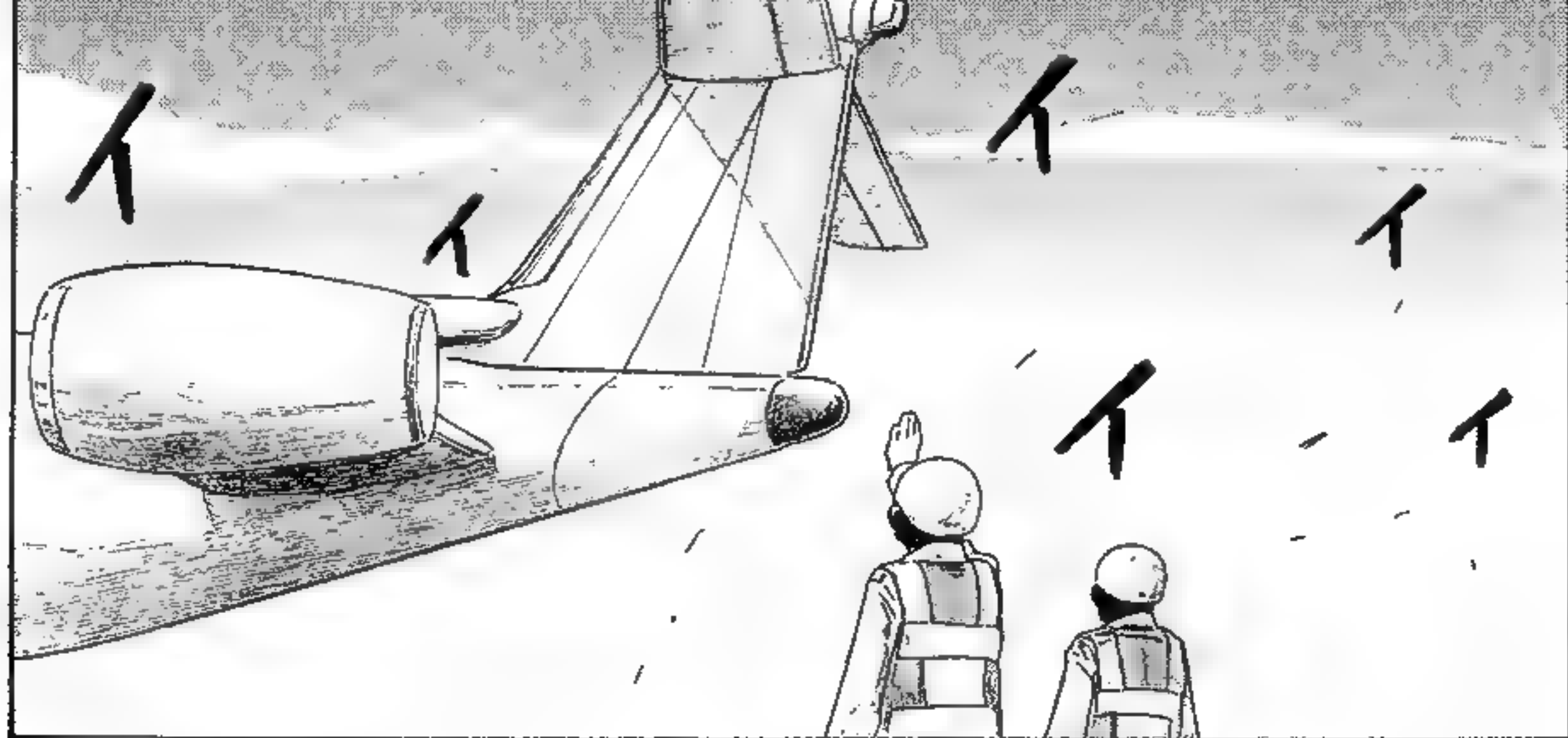






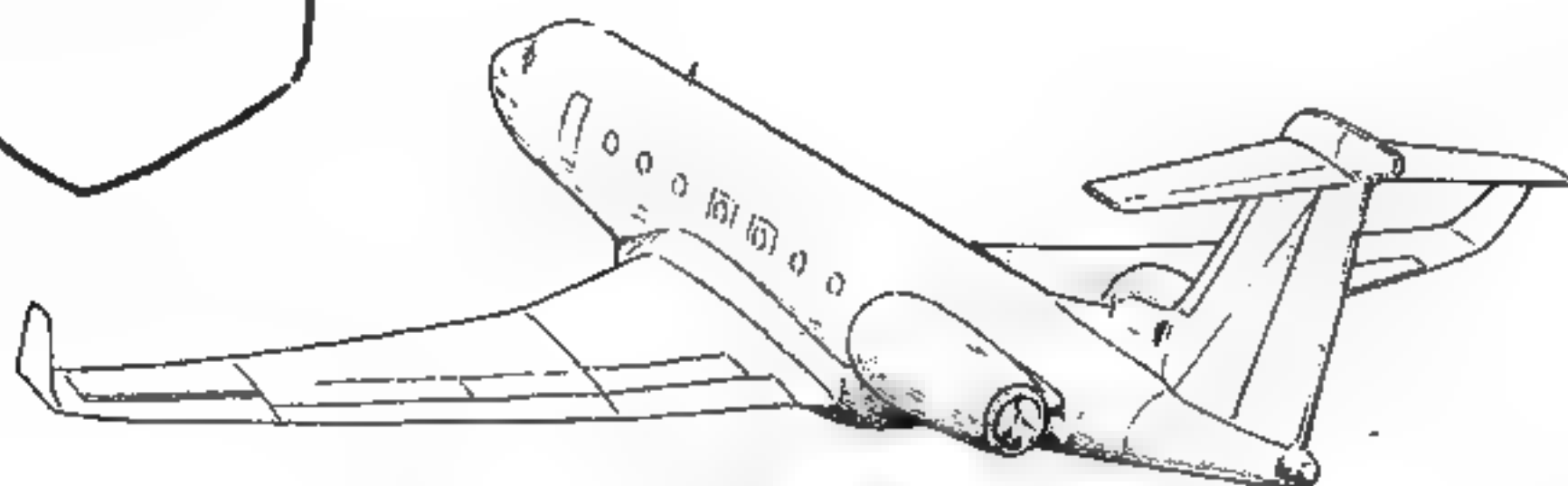






**WHERE
ARE WE
GOING!?**

**TO
ANOTHER CITY.
MARIE ISN'T
IN NARITA.**



**BUT WE'RE
EMPTY-HANDED!
WE'RE GONNA
COME BACK
RIGHT AFTER WE
PICK HER UP,
RIGHT!?**

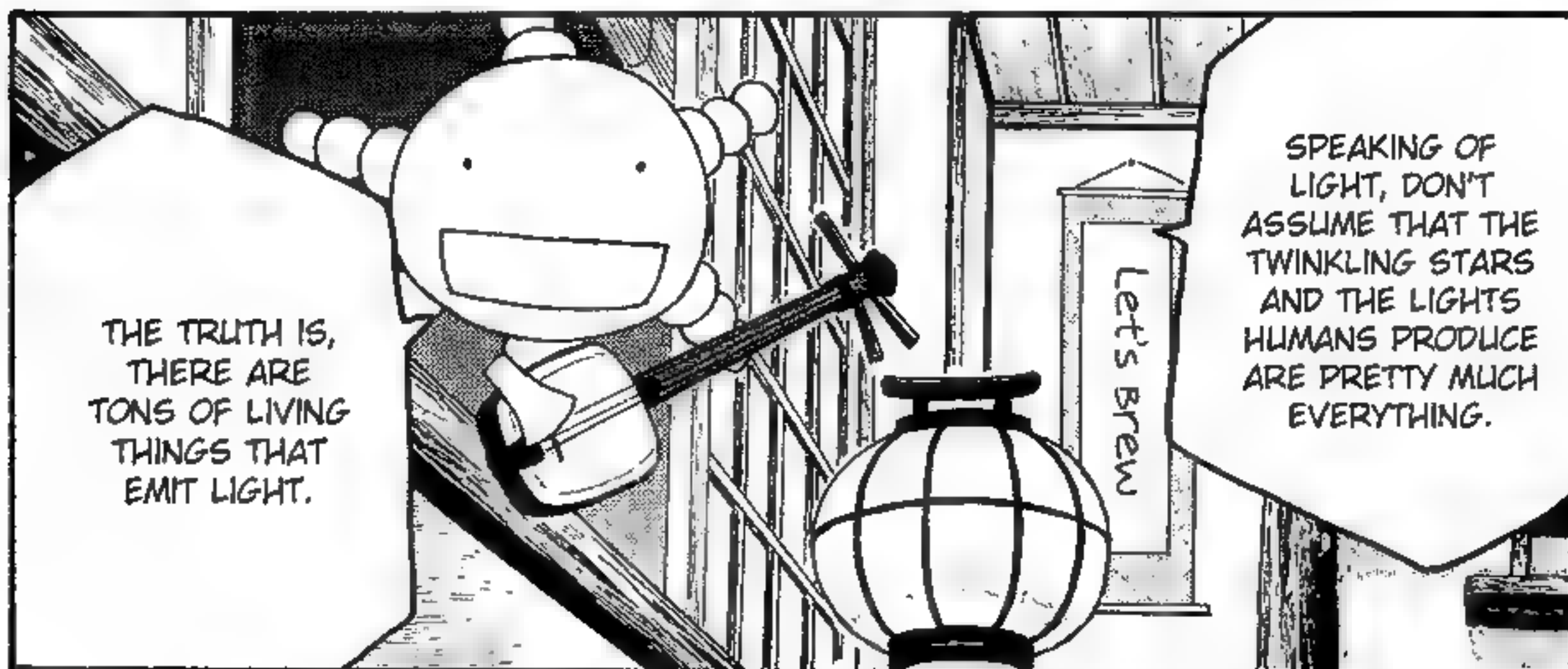
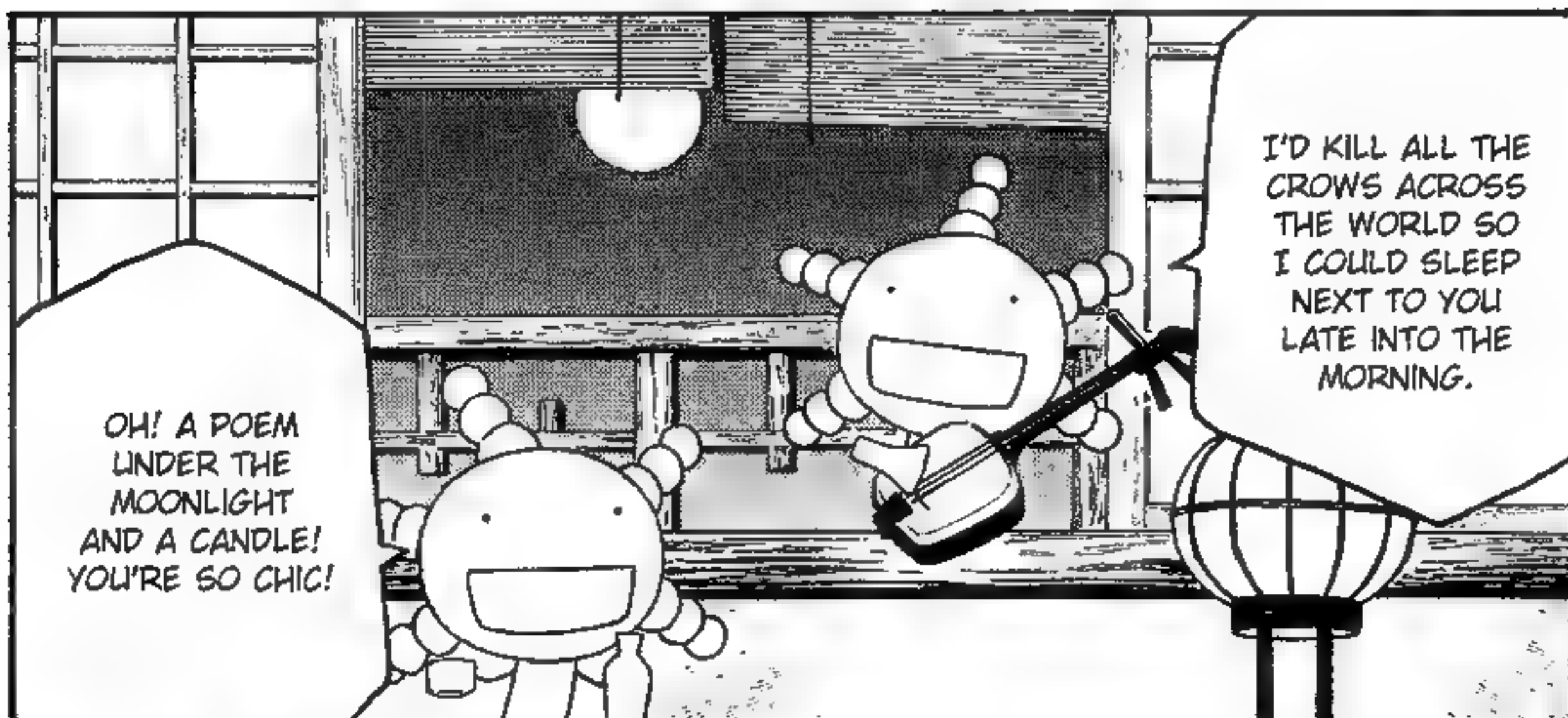
**HASE-
GAWA-
SAN!?**

Bonus
professor

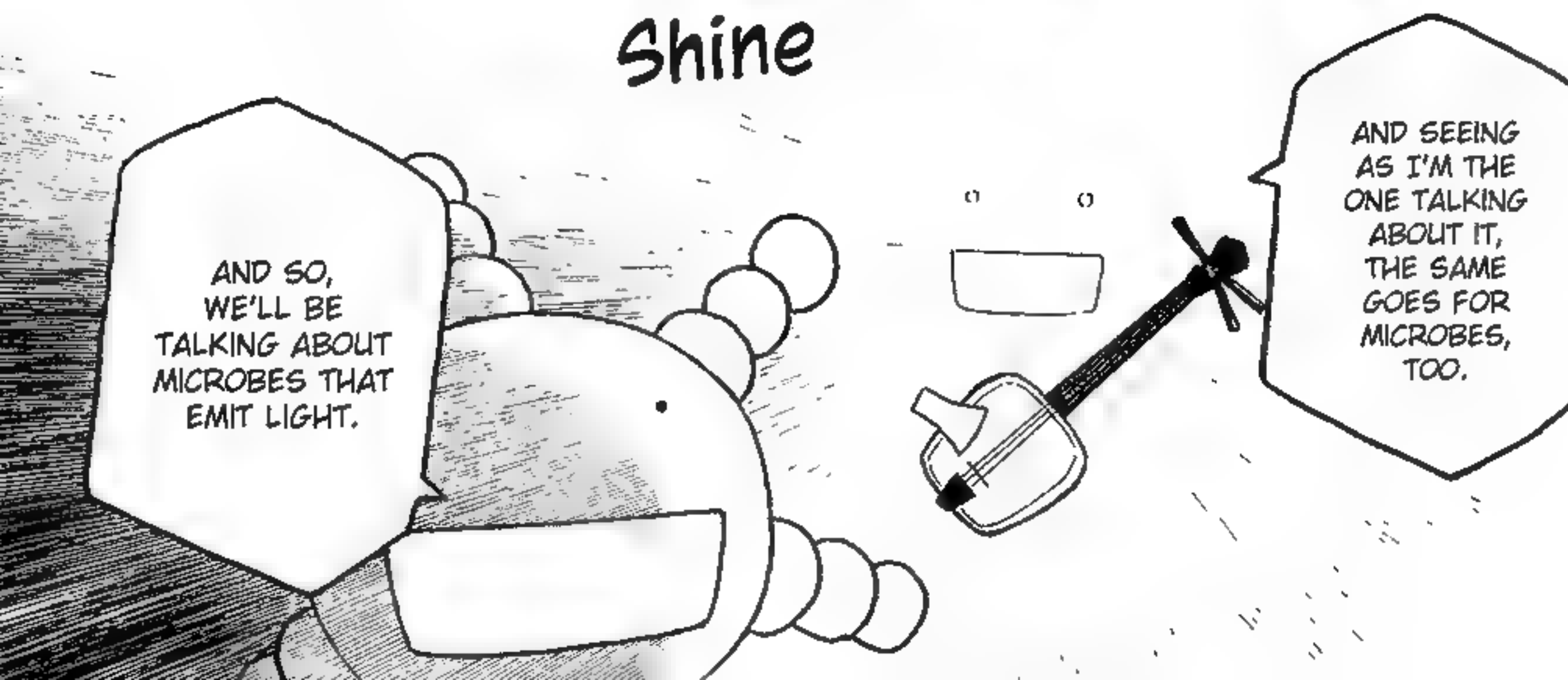


Bonus

Bonus
assistant



Shine



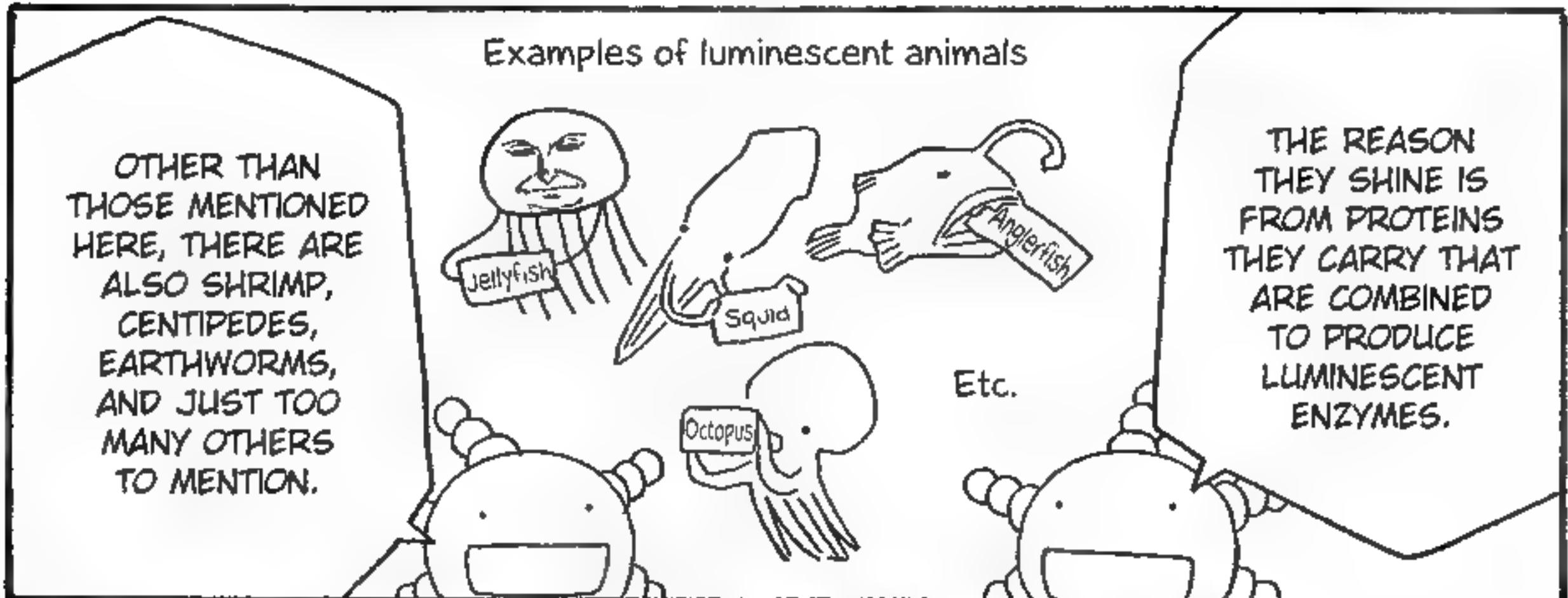


than
a cicada
that sings
about its
love

The
silent
firefly
is more
consumed
with love

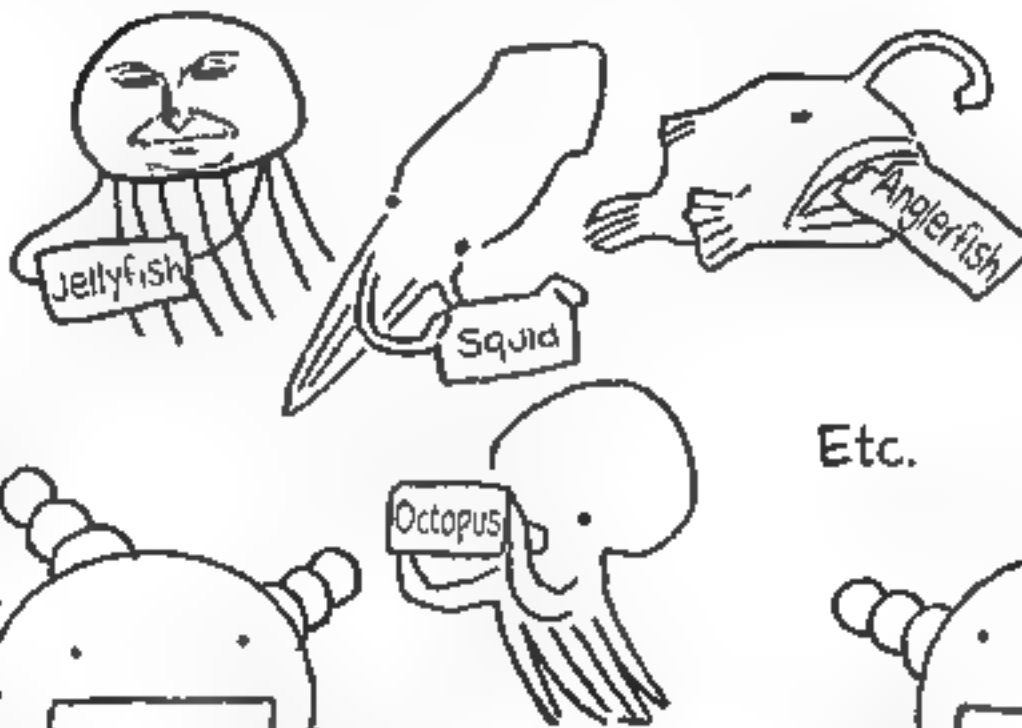
WHEN IT COMES
TO LIVING THINGS
THAT EMIT LIGHT,
FIREFLIES COME
TO MIND, BUT EVEN
IN THE OCEAN,
ANGLERFISH AND
SQUID ARE ALSO
WELL-KNOWN,

BUT THERE ARE
TONS OF OTHER
LIVING THINGS
THAT SHINE.



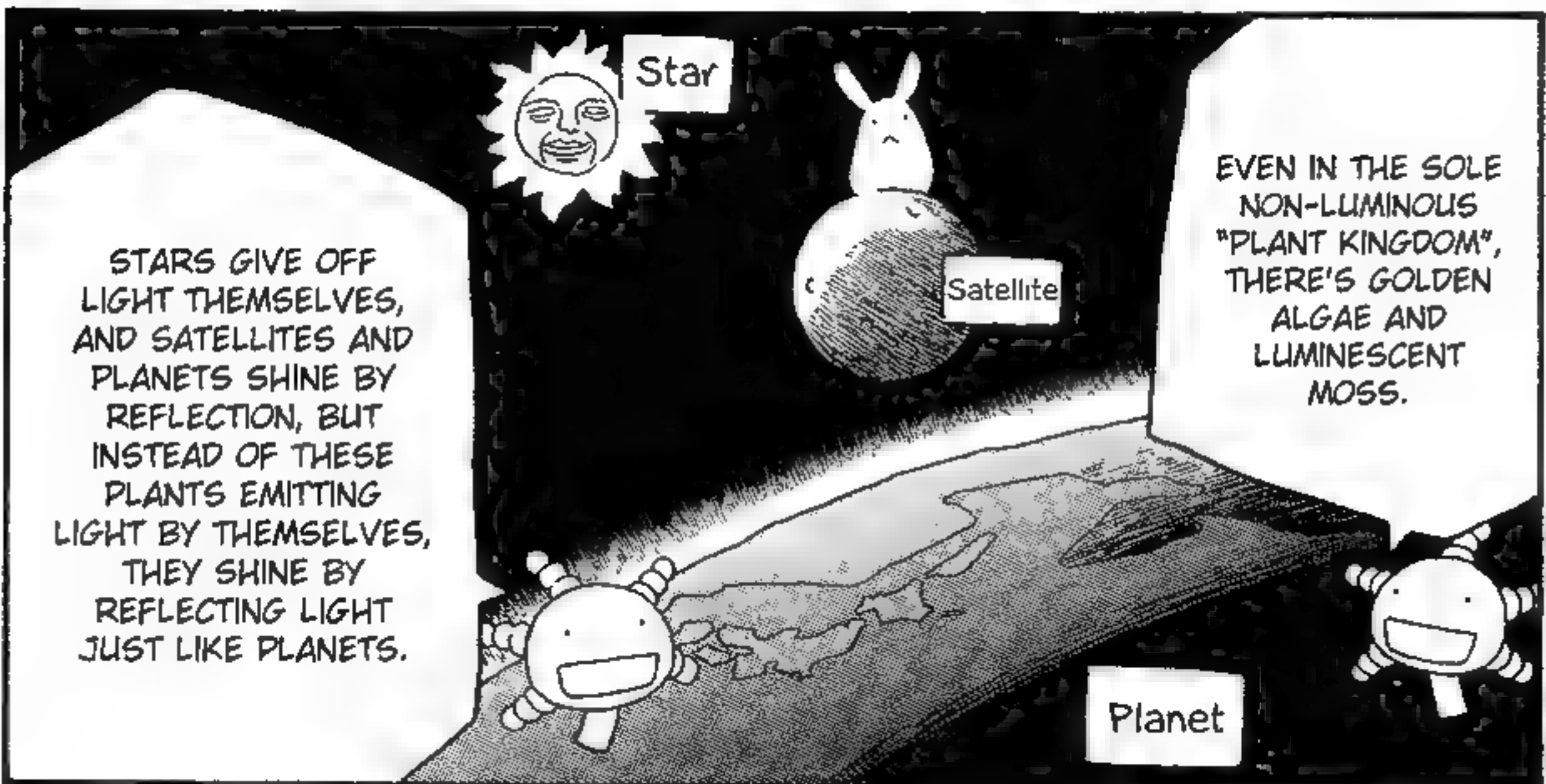
Examples of luminescent animals

OTHER THAN
THOSE MENTIONED
HERE, THERE ARE
ALSO SHRIMP,
CENTIPEDES,
EARTHWORMS,
AND JUST TOO
MANY OTHERS
TO MENTION.



Etc.

THE REASON
THEY SHINE IS
FROM PROTEINS
THEY CARRY THAT
ARE COMBINED
TO PRODUCE
LUMINESCENT
ENZYMES.



STARS GIVE OFF
LIGHT THEMSELVES,
AND SATELLITES AND
PLANETS SHINE BY
REFLECTION, BUT
INSTEAD OF THESE
PLANTS EMITTING
LIGHT BY THEMSELVES,
THEY SHINE BY
REFLECTING LIGHT
JUST LIKE PLANETS.

EVEN IN THE SOLE
NON-LUMINOUS
"PLANT KINGDOM",
THERE'S GOLDEN
ALGAE AND
LUMINESCENT
MOSS.

P. fluores-
cens
Instead of
"luminescent
bacteria",
we're
fluorescent
bacteria.
We
fluoresce
under
ultraviolet
light.
It doesn't
matter, but
I thought
I'd explain
it for what
it's worth.



O. guepini-formis

It grows moonlight mushrooms. It was once called *L. japonicus*, but now it's also known as *O. japonicus*, so there are a lot of debates about what to name it. It grows on broad-leaved trees such as the Japanese beech and oak. It emits light.

Yaaaaaaay!

MUSHROOMS THAT GIVE OFF LIGHT ARE GENERALLY POISONOUS, SO YOU SHOULDN'T EAT THEM.

SOME OF OUR FRIENDS THAT GROW MUSHROOMS ALSO SHINE.

INTERESTINGLY, FISH ARE THE ONLY VERTEBRATES THAT GIVE OFF LIGHT.

BUT STILL, WHEN IT COMES TO BIOLUMINESCENCE, YOU THINK OF THE OCEAN.



P. phosphoreum

It made its debut in 1991 in the Photobacterium genus. It was discovered attached to fish. It emits light.

THERE ARE ALSO A TON OF BIOLUMINESCENT MICROBES EVEN SMALLER THAN PLANKTON IN THE OCEAN.

THERE'S BIOLUMINESCENT PLANKTON IN THE OCEAN, AND FISH WILL GIVE OFF LIGHT BY EITHER EATING THEM OR LIVING SYMBIOTICALLY WITH THEM.



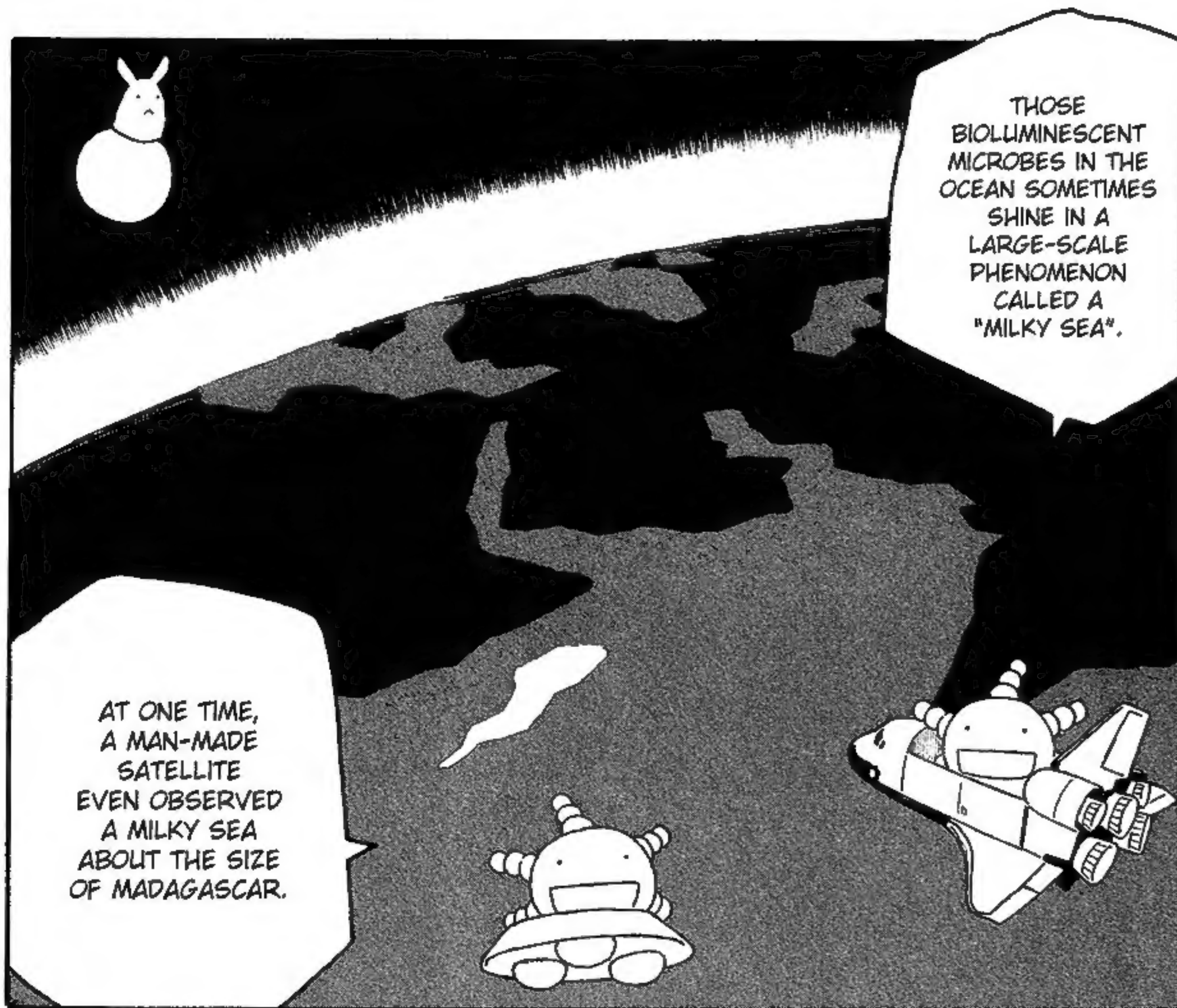
S. benthica

The *Shewanella* genus contains extremophiles. It lives in the ocean depths. It shines.

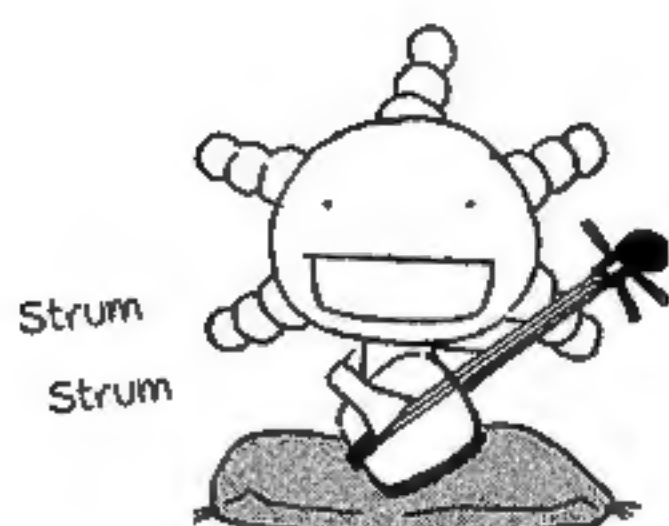


V. fischeri

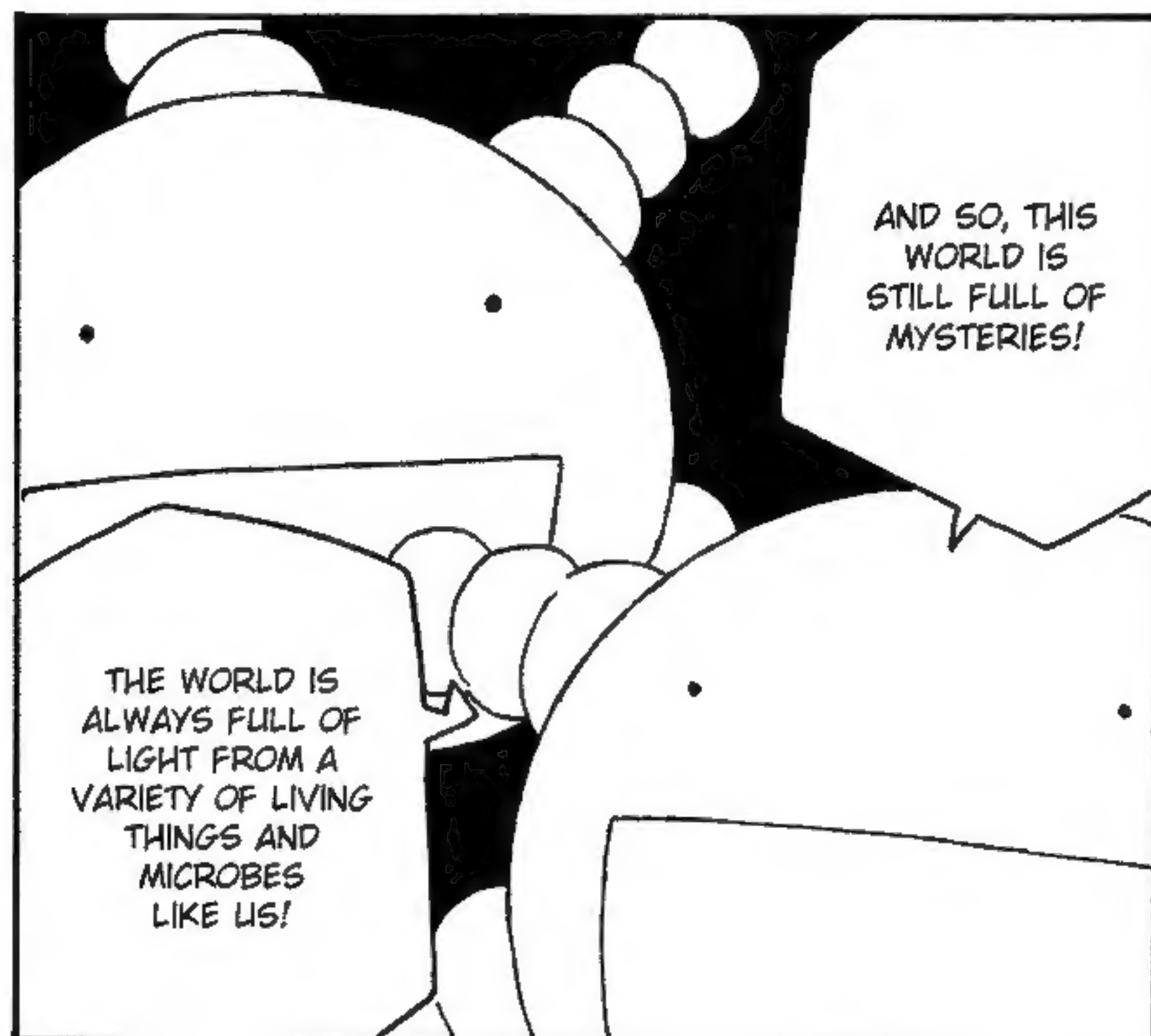
Although it was thought to be friends with bacteria in the *Photobacterium* and *Shewanella* genera, it parted with them at one point. However, research on marine bacteria is still ongoing. It shines.

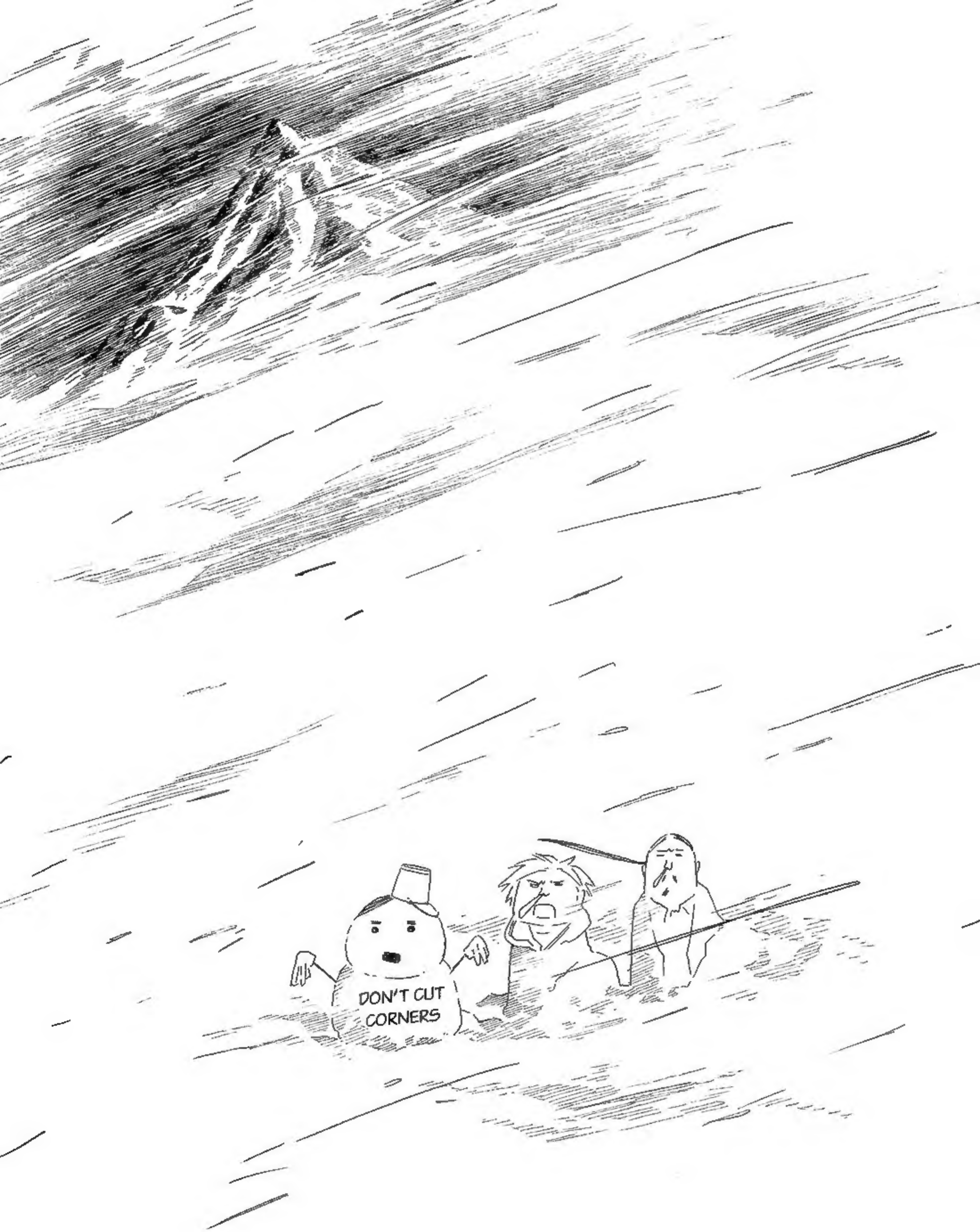


See you
again in
volume 10!



BONUS
End





Moyashimon volume 10 containing the blizzard arc goes on sale in 2011.

※ Also, the contents and sale date may change without prior notice.



Hachimitsu Scans
~sweeter than honey~

hachimitsu-scans.blogspot.com